

TAPAS BOX:

Tapas come from Spain, where people would have a drink and there would be a snack on a piece of bread or toast, which they would place on top of the glass, which is why it's called a tapa (or top), " The trend now is for smaller dishes that are often shared, in the middle of the table — Spanish style with a nice glass of wine! These are some Tapas with an Argentinian Touch!

1 STEP

Empanadas. pre-heat oven to 400/450F place greaseproof paper on a baking tray add a little bit of oil with a brush and place empanadas. Bake for 10/15 minutes until the crust is a light golden

2 STEP

Chistorra. Pour enough frying oil into a small frying pan (1/2 tea spoon) . Bring your frying oil up to a medium hot temperature, and drop in the chistorra. Fry, turning as necessary shaking the pan, until golden brown about 1-2min.

3 STEP

Provoleta Cold: can either be cubed or sliced.

Provoleta Warm: Melted.

Oven/ Place the slices on a small dish and cover the cheese in the olive oil on both sides. Sprinkle oregano on the top. Roast until each side has browned and it's soft without falling apart (about 2-3 minutes).

Pan-frying/ Add a thin layer of olive oil to the bottom. When pan is hot, put in the cheese . Sprinkle with half the oregano and crushed red pepper. Cook for about 2 minutes, until the bottom begins to brown.

Celsius (fan-forced oven)	Celsius (conventional oven)	Fahrenheit	Gas	
100°	120°	250°	1	Very Slow
130°	150°	300°	2	Slow
140°	160°	325°	3	Moderate Slow
160°	180°	350°	4	Moderate
170°	190°	375°	5	Moderate Hot
180°	200°	400°	6	Hot
210°	230°	450°	7	Very Hot
230°	250°	500°	8	Very Hot

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