My Sites | The Times & The Sunday Times | 3 | New | Edit Page | Edit with WPBakery Page Builder | Hi, valentinaverc

PROMOTED CONTENT

Illustration: Elen Winata for News UK

Straight out of Spain – and packed with glorious sunshine – preserved meat and vegetables are in high demand. Here's what to look for and how to make the most of them

Delving into a Spanish larder always rewards with fine ingredients, such as fiery smoked paprika, juicy olives, extra virgin olive oil, sherry and cider vinegar and tangy sun-dried tomatoes – each product perfected over centuries by generations of passionate artisans.

Right now, preserved fish and vegetables – sustainable, delicious, convenient and healthy – are enjoying a renaissance. Our appreciation of the culture of *conservas*, the centuries-old craft of food preservation through canning, is in the limelight as home cooks look to the store cupboard for inspiration for nutritious, great value meals.

Just open tins and jars packed with Spanish sunshine to discover that they taste equally good preserved as they do fresh; from artichokes, asparagus, and anchovies to razor clams and cockles. Prepared and packaged as gourmet products, they're sought after by international chefs and high-end delis, and often eaten straight from the can at the best tapas bars.

Terroir to table

Top of the tins

Store cupboard heroes

For more on Spain's PGI preserved food, from fantastic tinned and canned fish, fruit and vegetables to inspiration on where it grows, and where you can pick your own and meet passionate producers, visit foodswinesfromspain.com/spainfoodnation

FWS Foods and Wines from Spain #alimentosdespaña

TERROIR TO TABLE

© Times Newspapers Limited 2022.
Registered in England No. 894646. Registered office: 1 London Bridge Street, SE1 9GF.

My Sites | The Times & The Sunday Times | 3 | New | Edit Page | Edit with WPBakery Page Builder | Hi, valentinaverc

PHOTOGRAPHY © LA FABRICA VIEJA

Terroir to table

THE ORIGINS OF SPANISH PRESERVING

Spain's long-standing tradition of preservation, including curing and pickling, affords year-round supplies of the country's fine produce. The highly prized products with protected PGI certification owe much to the terroir (land) where world-class ingredients are harvested, usually by family-run businesses, who hand down artisan skills through generations.

Fish and shellfish preserving techniques have been a significant part of life on the Iberian Peninsula for more than 2,000 years. With Spain's perfect climate and rich fish stocks around the coast, the need to preserve fish to meet inland demand means salting has taken place here since the first millennium BC.

Traditional methods developed in the 5th century in the southeast and south included drying, smoking, marinating, frying in oil, cooking in honey, fermentation and immersing in brine, oil or fats.

The Phoenicians established trade links with North Africa between the 13th and 8th centuries BC, using maze-like almadraba trap nets to catch tuna in Cadiz.

The Romans perfected preservation at sea, equipping boats with tanks, transporting live fish to factories (cetariae) or in barrels of seawater, fetching high prices inland for their catch.

How it's made
The Canning Museum in the original El Navarrico factory (above) in San Adrian charts the history of canned vegetables

"Shellfish preserving has been part of life on the Iberian Peninsula for more than 2,000 years"

After the Muslim conquest in the 8th century, salt fish production continued in the territory of Al-Ándalus.

The Basques brought salted cod to Spain in the 16th century – it was as popular then as it is today.

Throughout the 19th century, Spain's artisan food industry flourished with hermetic preservation; the village of Villafranca del Bierzo produced candied fruit in 1818 and the first example of canned fish – a tin of sardines – appeared in Nantes in 1822.

State-of-the-art canning and bottling techniques spread from the north to the south in the 20th century, the Massó Group replacing frying with steaming, which is cleaner. Growing then canning vegetables in Extremadura, Andalusia and Catalonia also follows traditions going back generations, with the La Rioja region canning its vibrant asparagus since the 1890s.

Preserving history
See the tools used and catch a glimpse of the early days

The rise of the designer can

These days, high-end tins adorned with fancy labels are very much in vogue (even having been featured in the magazine of the same name). Brightly coloured packaging featuring retro vintage art is becoming a collectible; it's quite something seeing the humble tin of tuna elevated to posh designer-can status. Ortiz, one of Spain's oldest canning companies, is famous for its blue, yellow and red packaging, reminiscent of the colours of the Spanish flag set against blue skies.

PHOTOGRAPHY © FUNDACIÓN FUNPROMAR

Cans of glory
Vintage packaging has become a collectible item

For more on Spain's PGI preserved food, from fantastic tinned and canned fish, fruit and vegetables to inspiration on where it grows, and where you can pick your own and meet passionate producers, visit foodswinesfromspain.com/spainfoodnation

FWS Foods and Wines from Spain

#alimentosdespaña

YES WE CAN

TOP OF THE TINS

BACK TO TOP

THE TIMES
THE SUNDAY TIMES

GET IN TOUCH

About us | Contact Us
Help | The Times Editorial Complaints
The Sunday Times Editorial Complaints | Plan an announcement
Classified advertising
Display advertising | The Times Corrections
The Sunday Times Corrections | Careers

MORE FROM THE TIMES AND THE SUNDAY TIMES

The Times e-paper | The Sunday Times e-paper | Times Currency Services | The Sunday Times Wine Club
Times Print Gallery | The Times Archive | Times Crossword Club | Sunday Times Driving
Times+ | The Sunday Times Rich List | Times Expert Traveller | Good University Guide
Schools Guide | Best Places to Live | Best Places to Stay | Podcasts
Sportswomen of the Year Awards | Times Money Mentor

© Times Newspapers Limited 2022.
Registered in England No. 894646. Registered office: 1 London Bridge Street, SE1 9GF.

Privacy & cookie policy | Licensing | Syndication | Site map | Topics | Commissioning terms | Terms and conditions | Cookie settings

Top of the tins

Nothing as iconic of the taste of the world, Spanish conserves include fish, vegetables and even meat. Tins have been a staple of Spanish cuisine since the 19th century, when the port of Santander exported sardines around the Iberian peninsula and Spanish Wars. Why not take a cue from its history these fifth-generation Sacapuntas restaurants – since Lockdown specialises in tins?

1

Tuna from the Bay of Biscay, Cadiz and Andalucia

Following centuries of fishing in the Bay of Biscay, it is not surprising that Spain is the world's second biggest processor of canned tuna and albacore (albacore).

The Cantabrian (region with exceptional albacore tuna, fished from the Bay of Biscay). Nakarado and Lagasca tuna are also produced.

Traditionally made with olive oil (Ventresca Mariscos) – sought by artisanal albacore fishermen, Ventresca is the most prized part of the tuna, the belly, which is tender and white, where albacore is largest and contains the most fat. Fish is packaged.

The canned and salted tuna products with PDO Rioja and Cádiz de Andalucía. Ventresca is the most prized part of the tuna, the belly, which is tender and is most prominent in olive oil. Delicious with a Gilda pepper or tossed in a tuna salad.

2

Anchovies from the Cantabrian coast and Catalonia

Thanks to their deep unique flavour, anchovies (boquerones), also known as "the caviar of the sea", are a delicacy in Spain.

Because of their very unique flavor, they are considered the most delicious fish in the food. Once caught, the anchovies are butchered by hand, carefully laid out, anchovy by anchovy, and then salted and left to mature for at least six months in Cantabrian Basque conditions.

Delicious in salads, dressings, sauces and stews, cured and pickled anchovies are also a mainstay of tapas bars in Spain.

3

Sun-dried salt fish from Murcia

Murcia, in southeastern Spain, is the center of the salted and traditional Spanish sun-dried fish industry. The fish, mainly tuna, swordfish and bonito, are caught in the Mediterranean Sea and marinated (scrubbed overnight), mixed (gangmasher) and then dried in the sun for about 15 days. The fish are then packed in boxes and sold whole or sliced, either on the day of the catch. Bonito can also be smoked and sold as the Red Albacorian a dirty. Murcian. Dried sardines are a classic salt fish favourite.

4

Caviar from Granada

Granada was not known for its caviar, but it is a magnificent, naturally Mexican Mexican caviar, which is produced in the Sierra Nevada. The caviar is produced in a small way because it thrives in the brackish of Mullets. The caviar, which is produced in small ponds, is then packaged in tins, with international accolades and a hospitality. Tastes around the world.

5

Bacalao (salt cod) from the Basque Country and Catalonia

One of the countries in Europe that produces the most bacalao (salted cod) today, Spanish bacalao is a staple of Spanish cuisine. Bacalao is a staple food in Spain and is used in many dishes. Crushed and scrubbed, salt specially preserved and dried.

6

Mussels from Galicia

The best, world, canned of Galicia's premium mussel territory. It's also where 90 of Spain's mussels are produced. Galicia's mussel farms are the most productive in Spain, producing over 2,000,000 tonnes.

The unique conditions of Ría Ría Bueno give the mussels their special flavor and texture. Mussels are harvested by hand, cooked and packed in the tins within hours of being harvested. The mussels are then packed in tins and sold in the tins. Galicia's gastronomy. The region is the city of Vigo, near Isla Cíes, Cambados, Cangas, Carril and Vilagarcía and Ría Arousa.

Leading brands, a Galicia-based canner specialises in tins and off the shelves of Spanish supermarkets, Galicia's mussel farms are the most productive in the world, and are home to the world's premium mussels in tins.

7

Spanish molluscs – clams, cockles, razor clams, oysters and squid – from Cadiz and the Atlantic coast

Photo: Spanish molluscs are excellent. Drink Vermut and Tomate aperitifs/tapas. Spanish molluscs are a staple of Spanish cuisine. Spanish molluscs are a staple food and are used in a wide ratio. Crustacea and cockles are specially preserved and dried.

Packed fresh from the ocean, these canned beauties reach Wine Vision that is unique to the Spanish coast. Spanish molluscs are a staple food and are used in a wide ratio. Spanish molluscs are a staple food and are used in a wide ratio. Crustacea and cockles are specially preserved and dried.

8

Pimientos del Piquillo de Lodosa peppers from Navarre

The Navarre canned pimiento from Navarre lands better environmental and office catering, catering and catering. Pairing fish, game and legumes with pure Grade Pimientos.

Canned whole, in strips or chunks, roast pepperoni (cooked the Ezkio and Kitchens, Santa Ana Jesuits, Spanish Jesuits) and Spanish Piquillo pepper (Lodosa, Navarre) are a staple of Spanish cuisine. Spanish Piquillo pepper.

The intense, sunlit fruit aspects, is a hint of a strong but shape, can product which products, tips, other, creative, company's commercial, high potential, sunny, sole, colored and the tins, sale and tins, brand recognition. Classified by size and colour, to guarantee a flavoring. Pepper canned in cubes or pieces.

9

Artichokes from Tudela

Canned artichokes (Spanish artichoke) are a staple of Spanish cuisine. Spanish artichokes are grown and canned by the Pitaxes for centuries.

Vegetable growers with supply and know-how of production & processes to Spanish canning factories. Spanish artichokes are a staple food and are used in the culinary mass.

Artichokes are cultivated in the lower terraces of the Ebrero Basin. Bags and images with its tributary the Aragón, and the well-developed soil of the alluvial plain, which is very suitable for the cultivation of the artichoke. Artichokes are harvested by picking, ready to launch of under the tender Zaragoza. Artichokes are harvested by picking, ready to launch of under the tender Zaragoza. Artichokes are not be available all year round. Those with PDO Alcachofa de Tudela certified Ribera are considered a delicacy.

10

Asparagus from La Rioja, Aragón and PGI Espárrago de Navarra in Navarre

The Spanish asparagus, the Spanish asparagus, the Spanish asparagus and standard of Navarre, the Rioja, Valencia, the Ribera valley, Aragón, La Rioja and Navarre. The Spanish asparagus, the Spanish asparagus, the Spanish asparagus, the Spanish asparagus and the Espárrago de Navarra is based in Tudela and Cintruénigo.

The Ribera area produces the white asparagus, the white and large asparagus, the white asparagus, the white asparagus, the white asparagus, the white asparagus. The Spanish asparagus, the Spanish asparagus, Spanish asparagus, the Spanish asparagus is a great dance and an honor for a whole party, served with sheep and an Iberian delicacy.

11

Grey mullet roe from Murcia and Andalucia

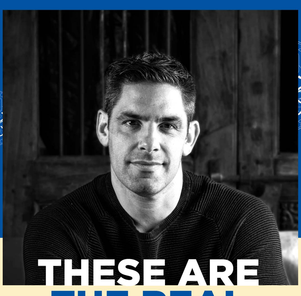
One of the most coveted Spanish canned fish products is grey mullet roe. The egg products are and prepared by manually removing the roe from the ovary in amounts of tins. They are then washed, pressed and dried under optimal conditions before being packed.

For more on Spain's PDO preserved food, from fantastic tinned and canned fish, fruit and vegetables to inspiration on where it grows, and where you can pick your own and meet passionate producers, visit foodprovenancetours.com/spainfoodnation

FWS Food Wine Spain #SpainFoodNation

TERROIR TO TABLE | STORE CUPBOARD HEROES

My Sites | The Times & The Sunday Times | 3 | New | Edit Page | Edit with WPBakery Page Builder | Hi, valentinaverc



THESE ARE THE REAL STORE CUPBOARD HEROES

Owen Morgan is chef-patron of 44 group, a series of award-winning tapas bars and restaurants across the UK. He owns the company with his brother, Tom, and both are devout fans of Spain's PGI preserved and canned foods. Here he shares stories of foodie adventures and his passion for Spanish cuisine

I'm from a passionate foodie family. Holidays in Spain were always to off-the-beaten-track places. I remember us googly eyed kids – me, my brother Tom and sister Natalie – watching fish cooking over a fire on the beach and eating it with our fingers in the sunshine. I was hooked.

I'm fascinated by Spanish preserved foods; it's a gastronomic experience in a tin. The detail that goes into the production is why the quality's spot on even at the larger end of the scale. This is thanks to the high regard in which preserved food is held as part of the culture and the meticulous work of local artisans. Often, the whole town's involved.

Gastronomic powerhouse
Owen Morgan owns tapas restaurants in south Wales and Bristol

Their value is catching on here too. Having non-perishable food on hand, no matter the season, is a bonus for any kitchen. Tinned fish, seafood and veg are affordable, nutritious and versatile and can be used as ingredients in meals, sauces or toppings – proper store cupboard superheroes.

At one of our restaurants, Bar 44, ventresca (a prime belly cut of tuna) served with potato salad, finished with sherry vinegar and herbs, is like summer on a plate. Find the recipe below.

CAVIAR GRANADA

"It's a gastronomic experience in a tin. The detail that goes into the production is why the quality's spot on"

I like to challenge people's perceptions of preserved food. Take white asparagus from a jar. You can't beat those big fat spears, drizzled with vinaigrette paired with sherry. Hand-peeled PDO roasted peppers are also a treat, eaten solo or stuffed with oxtail or salt cod. Just watch James Martin on TV; he's got plenty of preserved stuff on his kitchen shelves.

We've tasted amazing vegetables on our travels, like custard-smooth artichokes in Navarre and Valencia, confited in olive oil and completely natural. I couldn't taste the difference between preserved artichoke next to fresh.

Monika Linton of Brindisa, a pioneering importer and distributor of Spanish food, has been bringing chickpeas and other pulses to the UK for 30 years. She, along with importer David Menendez from Mevalco, can talk about the virtues of jarred asparagus and peppers from La Rioja all day.

Cadiz and the Costa de la Luz, with its almadraba tuna scene, remains my first Spanish love, but Galicia and Cantabria are also places for insane tinned seafood products. We spent days at a fair in Vigo and didn't get around all the producers' stands. I can spend hours looking at cockles or razor clams.

Cooking with chef Abel Álvarez at Restaurante Güeyu-Mar by the sea in Asturias was also incredible. One of Spain's best fish restaurants, it has a cottage industry production of fine fish in tins, like cuttle fish cooked over the charcoal grill before canning. They serve sardines with homemade bread and an amazing dressing made at the table, using the oil drained from the tin. Give me that over a three-star restaurant any day.

Those colourful designs make tins look amazing too. Chef Mitch Tonks sells a range of Brixham sardines (canned in Spain) at his Rockfish restaurants in the southwest of England, with labels done by a local artist. Meanwhile Bristol-based Spanish cookery book author Jenny Chandler has a whole wall of anchovy tins at her house, which I'm jealous of.

The book and the recipes

Chef Matt Tebbutt, also a fan of Spanish food, is a good friend and supporter who wrote the foreword to our book *Bar 44 Tapas y Copas: This Is Our Spain*. We'll be working together at the Abergavenny Festival and I'll be appearing on *Saturday Kitchen* soon.

A taste of Spain

Make the most of Spanish store cupboard ingredients with these easy tinned recipes from *Bar 44 Tapas y Copas: This Is Our Spain*

GILDA 44

VENTRESCA PINTXOS

Illustration: Elen Winata for News UK

For more on Spain's PGI preserved food, from fantastic tinned and canned fish, fruit and vegetables to inspiration on where it grows, and where you can pick your own and meet passionate producers, visit foodswinesfromspain.com/spain-food-nation

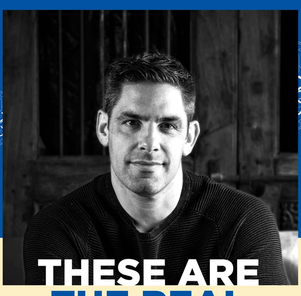
FWS Foods and Wines from Spain | #alimentosdespaña

TOP OF THE TINS | YES WE CAN

© Times Newspapers Limited 2022.
Registered in England No. 894646. Registered office: 1 London Bridge Street, SE1 9GF

My Sites | The Times & The Sunday Times | 3 | New | Edit Page | Edit with WPBakery Page Builder | Hi, valentinaverc

PROMOTED CONTENT



THESE ARE THE REAL STORE CUPBOARD HEROES

Owen Morgan is chef-patron of 44 group, a series of award-winning tapas bars and restaurants across the UK. He owns the company with his brother, Tom, and both are devout fans of Spain's PGI preserved and canned foods. Here he shares stories of foodie adventures and his passion for Spanish cuisine

I'm from a passionate foodie family. Holidays in Spain were always to off-the-beaten-track places. I remember us googly eyed kids – me, my brother Tom and sister Natalie – watching fish cooking over a fire on the beach and eating it with our fingers in the sunshine. I was hooked.

I'm fascinated by Spanish preserved foods; it's a gastronomic experience in a tin. The detail that goes into the production is why the quality's spot on even at the larger end of the scale. This is thanks to the high regard in which preserved food is held as part of the culture and the meticulous work of local artisans. Often, the whole town's involved.

Gastronomic powerhouse
Owen Morgan owns tapas restaurants in south Wales and Bristol

Their value is catching on here too. Having non-perishable food on hand, no matter the season, is a bonus for any kitchen. Tinned fish, seafood and veg are affordable, nutritious and versatile and can be used as ingredients in meals, sauces or toppings – proper store cupboard superheroes.

At one of our restaurants, Bar 44, ventresca (a prime belly cut of tuna) served with potato salad, finished with sherry vinegar and herbs, is like summer on a plate. Find the recipe below.

CAVIAR GRANADA

"It's a gastronomic experience in a tin. The detail that goes into the production is why the quality's spot on"

I like to challenge people's perceptions of preserved food. Take white asparagus from a jar. You can't beat those big fat spears, drizzled with vinaigrette paired with sherry. Hand-peeled PDO roasted peppers are also a treat, eaten solo or stuffed with oxtail or salt cod. Just watch James Martin on TV; he's got plenty of preserved stuff on his kitchen shelves.

We've tasted amazing vegetables on our travels, like custard-smooth artichokes in Navarre and Valencia, confited in olive oil and completely natural. I couldn't taste the difference between preserved artichoke next to fresh.

Monika Linton of Brindisa, a pioneering importer and distributor of Spanish food, has been bringing chickpeas and other pulses to the UK for 30 years. She, along

Mix and match
Make a Basque "Gilda" by lining up pickled ingredients on a cocktail stick

PHOTOGRAPHY: LIMATT INWOOD

GILDA 44

SERVES 6

Pintxos are the Basque equivalent of tapas and it's great fun to go bar-hopping, trying different pintxos in different places. In Bilbao and San Sebastian, for example, the bar tops are piled high with delights, but they don't hang around for long. Inevitably, the quality varies, but on balance we heartily recommend the experience. The alternative is to create pintxos at home, where you can choose great ingredients and be certain that everything has been freshly made.

San Sebastian is one of the world's best cities for food and drink, offering everything from simple pintxos bars to fine dining, and even underground gastronomic clubs called txokos that showcase incredible produce, wine and local craft beers. The Gilda, a famous Basque pintxo (small tapa) created in the 1940s, is essentially a combination of pickled and preserved ingredients on a cocktail stick or skewer, today known throughout Spain as a banderilla. It was named Gilda after Rita Hayworth's character in the movie of the same name, which was filmed in San Sebastian.

The classic Gilda combines an olive, a salted anchovy and a pickled guindilla pepper, but we think it is the perfect snack on which to exercise your creativity and show off the wonderful preserved ingredients that are revered throughout Spain. The photograph here shows three versions of the Gilda, and some of the world-class produce that we put into them (you can pick and mix from the list below).

INGREDIENTS

Smoked Cantabrian anchovies
Pitted Gordal olives
Sweet pickled guindilla peppers
Roasted and hand-peeled Navarra piquillo peppers
Preserved white asparagus
Gueyu Mar razor clams
Gueyu Mar morillo (neck-cut tuna)

TO DRINK

A classic glass of *Vermut Rojo*, over ice, garnished with a slice of orange and an olive. We suggest La Copa or Padró and Co Amargo.

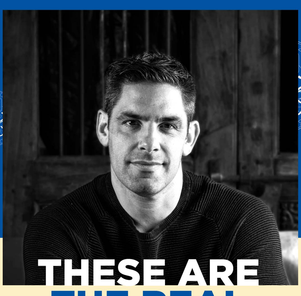
Illustration: Elen Winata for News UK

For more on Spain's PGI preserved food, from fantastic tinned and canned fish, fruit and vegetables to inspiration on where it grows, and where you can pick your own and meet passionate producers, visit foodswinesfromspain.com/spain-food-nation

FWS Foods and Wines from Spain #alimentosdespaña

© Times Newspapers Limited 2022.
Registered in England No. 894646. Registered office: 1 London Bridge Street, SE1 9GF

My Sites | The Times & The Sunday Times | 3 | New | Edit Page | Edit with WPBakery Page Builder | Hi, valentinaverc



THESE ARE THE REAL STORE CUPBOARD HEROES

Owen Morgan is chef-patron of 44 group, a series of award-winning tapas bars and restaurants across the UK. He owns the company with his brother, Tom, and both are devout fans of Spain's PGI preserved and canned foods. Here he shares stories of foodie adventures and his passion for Spanish cuisine

I'm from a passionate foodie family. Holidays in Spain were always to off-the-beaten-track places. I remember us googly eyed kids – me, my brother Tom and sister Natalie – watching fish cooking over a fire on the beach and eating it with our fingers in the sunshine. I was hooked.

I'm fascinated by Spanish preserved foods; it's a gastronomic experience in a tin. The detail that goes into the production is why the quality's spot on even at the larger end of the scale. This is thanks to the high regard in which preserved food is held as part of the culture and the meticulous work of local artisans. Often, the whole town's involved.

Gastronomic powerhouse
Owen Morgan owns tapas restaurants in south Wales and Bristol

Their value is catching on here too. Having non-perishable food on hand, no matter the season, is a bonus for any kitchen. Tinned fish, seafood and veg are affordable, nutritious and versatile and can be used as ingredients in meals, sauces or toppings – proper store cupboard superheroes.

At one of our restaurants, Bar 44, ventresca (a prime belly cut of tuna) served with potato salad, finished with sherry vinegar and herbs, is like summer on a plate. Find the recipe below.

CAVIAR GRANADA

"It's a gastronomic experience in a tin. The detail that goes into the production is why the quality's spot on"

I like to challenge people's perceptions of preserved food. Take white asparagus from a jar. You can't beat those big fat spears, drizzled with vinaigrette paired with sherry. Hand-peeled PDO roasted peppers are also a treat, eaten solo or stuffed with oxtail or salt cod. Just watch James Martin on TV; he's got plenty of preserved stuff on his kitchen shelves.

We've tasted amazing vegetables on our travels, like custard-smooth artichokes in Navarre and Valencia, confited in olive oil and completely natural. I couldn't taste the difference between preserved artichoke next to fresh.

Monika Linton of Brindisa, a pioneering importer and distributor of Spanish food, has been bringing chickpeas and other pulses to the UK for 30 years. She, along

Small bite
Pintxos are appetisers similar to tapas – pile yours high with piquillo peppers and tuna belly

PHOTOGRAPHY: GRATT INWOOD

VENTRESCA PINTXOS

SERVES 10

Ventresca of tuna is the belly, a prime cut that can fetch a high price. You'll find it breaks into seams of muscle, coming apart in an ideal way to present on a pintxo.

INGREDIENTS

2 onions, halved lengthways and thinly sliced into half moons
50ml extra virgin olive oil
35ml oloroso vinegar
1 tbsp sugar
4 roasted piquillo peppers (preferably D.O. Lodosa from Navarra)
10-15 chives, finely chopped
1 small rustic baguette
110g can good-quality ventresca tuna (Ortiz, Don Bocarte or Peñita)
260g jar pepinillos (Spanish baby gherkins), optional
Sea salt and freshly ground black pepper

METHOD

Place the onions and oil in a saucepan over a medium heat and cook, stirring, until sizzling. Lower the heat, cover with a lid and cook for 45 minutes, stirring regularly.

Add the vinegar and sugar, season well and keep on the heat for another 15-20 minutes, stirring regularly. You should be left with a richly caramelised mixture. Take off the heat.

Slice each piquillo pepper into 3 strips. Stir these through the onion mixture, then stir in the chives.

Cut the baguette into thin slices, add a spoonful of the onion mixture to each one, then top with a piece of the tuna. As a final touch, if you like, skewer a pepinillo to each pintxo.

TO DRINK

This recipe is inspired by our nights in San Sebastian, so it's a natural with a spritzy glass of ultra-dry *txakoli*.

Illustration: Elen Winata for News UK

For more on Spain's PGI preserved food, from fantastic tinned and canned fish, fruit and vegetables to inspiration on where it grows, and where you can pick your own and meet passionate producers, visit foodswinesfromspain.com/spain-food-nation

FWS Foods and Wines from Spain | #alimentosdespaña

© Times Newspapers Limited 2022.
Registered in England No. 894646. Registered office: 1 London Bridge Street, SE1 9GF