



TASTE OF SPAIN

Wanting to look like a true chef among your guests?
With this recipe you will leave everyone astonished

Maybe you want to surprise someone special with your culinary skills. Or maybe you've decided that it's time to give your kitchen utensils some love. Maybe you are simply looking to enjoy the pleasure of playing around in the kitchen, trying new recipes and flavours. In short, are you looking for culinary inspiration?

Well, not to worry, because we bring you the very best of Spanish products to the Middle East. And not only that: also, how to use them to cook up impressive culinary creations. Put a little love, time and patience into it, put on your apron, and take note of the name of what is to come: beef sirloin with vegetable sauce.

Are you up for the challenge?

The journey to creating this delicacy begins with the highest quality extra virgin olive oil, fresh vegetables and high-grade Spanish beef. Start by cooking the delicious sauce, for which you will toast 1.5 grams of beef or veal bones in the sizzling pan, with a good drizzle of that extra virgin olive oil: the best ally of Spanish cuisine, of which it is the world's leading producer.

To the pan, then add a good handful of chopped up vegetables: two celeries, two leeks, six carrots, two onions - those from Fuentes de Ebro have their Protected Designation of Origin - two purple

garlic cloves from Las Pedroñeras - which provide a stimulating flavour - and a humble turnip. All are products that summarise the richness and diverse flavours of the Mediterranean diet. When everything is well cooked, add 1.5 litres of water or meat broth, and simmer until the mixture is reduced by half. To give it a rich and velvety mouthfeel: melt 30 grams of butter and 30 grams of flour in a separate pan until it thickens, and add the result, little by little, to the original flavourful broth. The result? A decadent, masterful sauce.

Spanish beef is of such high quality that not much is necessary to extract all its rich and delicious flavour. So, whether it comes from Sierra de Guadarrama, Madrid, Ávila or Galicia, the Basque Country or Extremadura - all of them with Protected Geographical Indication - turn the piece of sirloin over a couple of times in a pan and add some *flor de sal* [salt]: hand harvested from the White Isle of Ibiza. Cut it into medallions of about 3 cm thick, serve it ... and you're ready to succeed.

