



RANCHO

— RECIPE —

INGREDIENTS TO SERVE 6



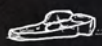
250 GR MACARONI



500 GR CHICKPEA



750 GR POTATOES



500 GR VEAL



75 GR BACON



1 CHORIZO



2 CARROTS



2 TOMATOES



PAPRIKA



0,5 CABBAGE



1,5 DL OLIVE OIL



1 LARGE ONION



1 GARLIC CLOVE



3-4 LAUREL LEAFS



SOME MINT



A GRAIN OF SALT



A BIT OF CHILI



NIEPOORT REDWINE

PREPARATION

1. Soak the chickpeas the day before. On the day of the meal, boil the chickpeas separately.

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2. Sweat onion and garlic in a pan and let them sear in the olive oil.

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3. Then you add the beef, bacon and chorizo whole, and then add water and turn up the heat bring it to the boil so you start to get a nice flavour. Season it with paprika, salt and pepper and some bay-leaf as well.

Add some water to stop it drying out.

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4. Once the meat is tender and the chorizo is nice and ready, having flavored the whole stock, pop the chorizo out and chop it up into small pieces.

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5. Pop it back in along with the vegetables, potatoes, carrots, cabbage and let it cook a little bit longer.

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6. Add some pasta (needs twice as long in the stew). That will help thicken the sauce and it will also help give body to the soup and create a nice hot feeling when you're eating it.

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7. After 8 minutes add some ginger.

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8. And the last ingredient is lots of chopped mint which just helps to enhance the flavours and bring out all the different seasonings and smokiness of the bacon.

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Louis' tip:

"I just ate it on its own, but you can have it with bread or anything similar. It goes great with port and Red wine as well, as we found out".