



Pão com Choriço – Bread with Chorizo

Ingredients:

- 3/4 cups milk
- 3 TBL dry milk
- 3 TBL olive oil
- 2 tsp sugar
- 2 tsp salt
- 4 cups bread flour
- 2 ¼ tsp active dry yeast
- 1 Portuguese or Spanish chorizo

Preparation:

Mix all the ingredients, except the chorizo, in one bowl.
Place the dough on a table, garnish with chorizo (already cut in small slices), wrap the dough very well to keep the chorizo in.
Heat oven to 350 ° and wait until it has a golden color.

To serve in a party, slice them. Good to eat hot or at room temperature.

Instead of chorizo you can use ham and cheese if you want.



Bacalhau com Natas – Dry Cod with Cream

Ingredients:

1 lbs dry cod
1 lbs potatoes
3 onions
2 cloves of garlic
olive oil
Salt
Pepper
Ground nutmeg
16 oz cream
Grated cheese (whatever quality you prefer)
2 bottles of vegetable oil

Preparation:

Boil the cod and shred it.

Peel the potatoes and cut them into small cubes. Fry them in vegetable oil, don't over fry, the potatoes should have a golden color. Add salt and pepper.

chop the onions and the garlic into small pieces, fry them in a pan with olive oil until they begin to soften.

Add the cod to the onions and garlic, and fry a little, stir and mix well.

In a tray (that can be used to serve and go to the oven) put the potatoes and the cod in layers. Add the cream and top with cheese.

Bake in the oven until a golden crust forms on the top.



Sericaia

Ingredients:

6 eggs
1/2 lbs sugar
18 Oz of milk
6 TBL of flour
1 cinnamon stick
1 lemon
cinnamon powder

Preparation:

Mix the egg yolks with the sugar
Dissolve the flour in the milk, a few bits at a time, mix in the egg yolks and the sugar, and the cinnamon stick and half a lemon peel.
Heat on low and leave to boil until it's like a thick cream.
Wait to cool.
Take the cinnamon stick and the lemon peel.
Beat the egg whites until they become hard and incorporate in previous preparation.
Put the cream in one container that could go to the oven.
Powder abundantly with cinnamon and take to oven very hot and wait to rise up and fissure.
Serve at room temperature.
This can be accompanied with pumpkin sweet.