

# SOPES DE PICADILLO

• spicy beef sopes •

1 tablespoon olive oil  
1 garlic clove, finely chopped  
1 small red chilli, seeded and thinly sliced  
¼ white onion, finely chopped  
200 g (7 oz) minced (ground) beef  
1 bay leaf  
½ teaspoon dried oregano  
½ teaspoon dried marjoram  
3 coriander (cilantro) sprigs  
2 tablespoons white vinegar

Heat the olive oil, garlic, chilli and onion in a heavy frying pan over a medium heat and sauté for 2–3 minutes.

Add the beef and fry until golden brown, about 5 minutes. Add the herbs, 190 ml (6½ fl oz/¾ cup) water, the vinegar and season to taste.

Reduce the heat to low and simmer for about 20 minutes or until the meat is tender and the water has evaporated.

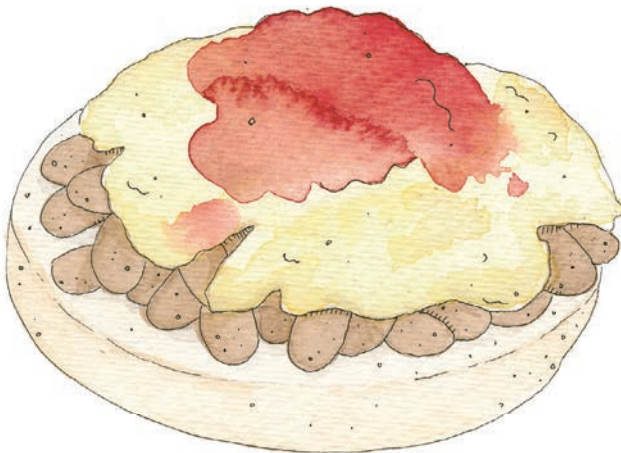
Use the beef as a topping on freshly cooked sopes (see opposite).

Makes enough topping for 12 sopes



# FILLINGS FOR TELERAS

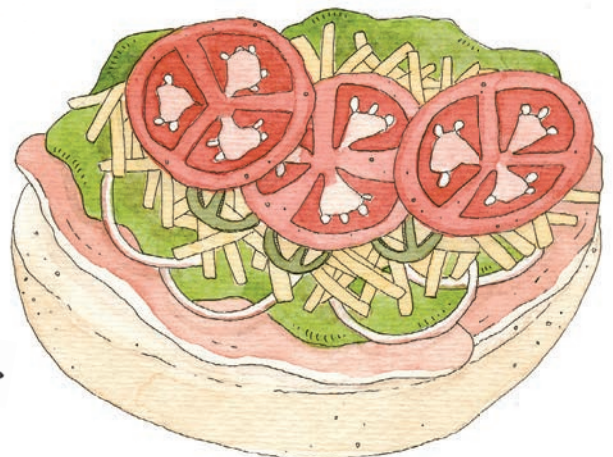
chipotle chilli, chicken breast,  
lettuce, avocado slices,  
topped with mayonnaise



borlotti (cranberry) beans, mozzarella  
cheese melted & topped with  
Salsa roja (page 51)

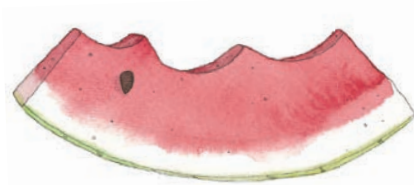


Serrano ham, lettuce, thinly sliced  
red onion, Monterey Jack cheese,  
sliced jalapeño & sliced tomato



# • SANDÍA •

• watermelon gelato •



500 g (1 lb 2 oz) watermelon flesh,  
cut into rough chunks with seeds  
removed, plus extra to serve  
250 g (9 oz/2 cups) icing (confectioners') sugar  
juice of 1 lemon  
350 ml (12 fl oz) thick (double/heavy) cream  
spearmint leaves to garnish (optional)

Place the watermelon in a blender and process until smooth. Add the icing sugar and lemon juice and blend again. You can do this in batches.

*If you have an ice-cream maker:*

Pour the mixture into a bowl and cover tightly with foil. Place in the freezer for around 1 hour or until quite cold but not yet freezing. Meanwhile, beat the cream for a few minutes until thickened. Add the cream to the cold watermelon mixture.

Place the mixture in your ice-cream maker and follow the manufacturer's instructions.

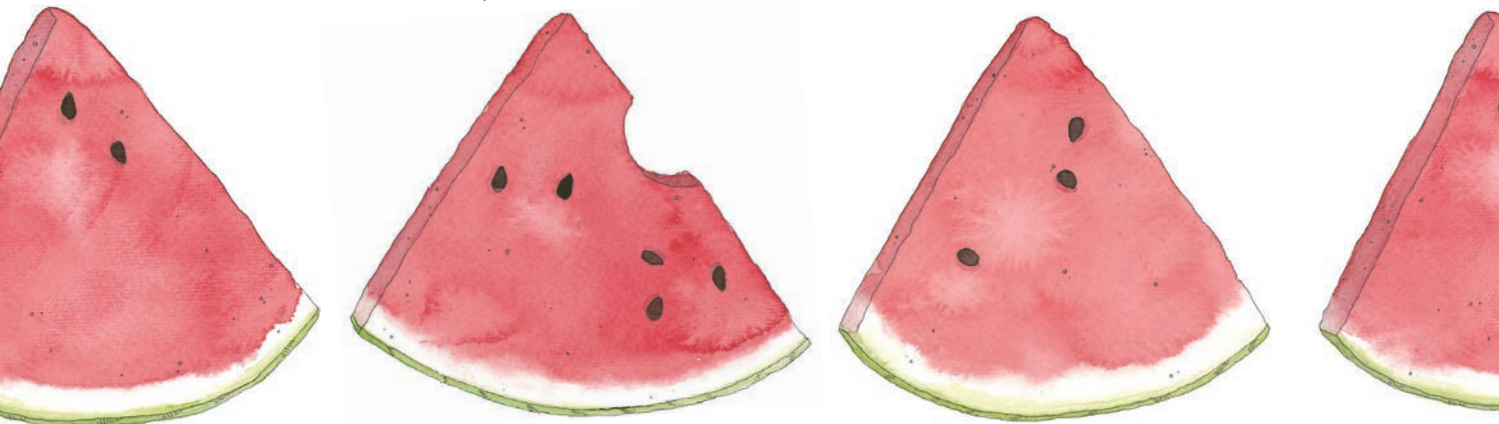
*If you don't have an ice-cream maker:*

Place the watermelon mixture in the freezer for around 1 hour. Beat the cream for a few minutes until thickened, then add to the cold watermelon mixture. Pour the mixture into a tray and place in the freezer for at least 4 hours. Transfer to a bowl and, using a hand-held blender, blend the semi-frozen gelato for 1–2 minutes. Pour the mixture back into the tray and freeze for another 2 hours.

Repeat the process 2–3 more times or until the frozen mixture has reached gelato consistency. Freeze overnight.

Serve garnished with watermelon pieces and some spearmint leaves, if desired.

Makes 1 litre (34 fl oz/4 cups)





# CÓCTEL MARGARITA

• margarita •

A favourite of my mum's, this is the typical ladies' tequila cocktail. There are many versions out there but this one is the real thing. In my mum's words, 'one margarita is guaranteed to transport you to a feeling of floating over grassy, flowery meadows!'

*salt to rim glass*

*juice of ½ lime*

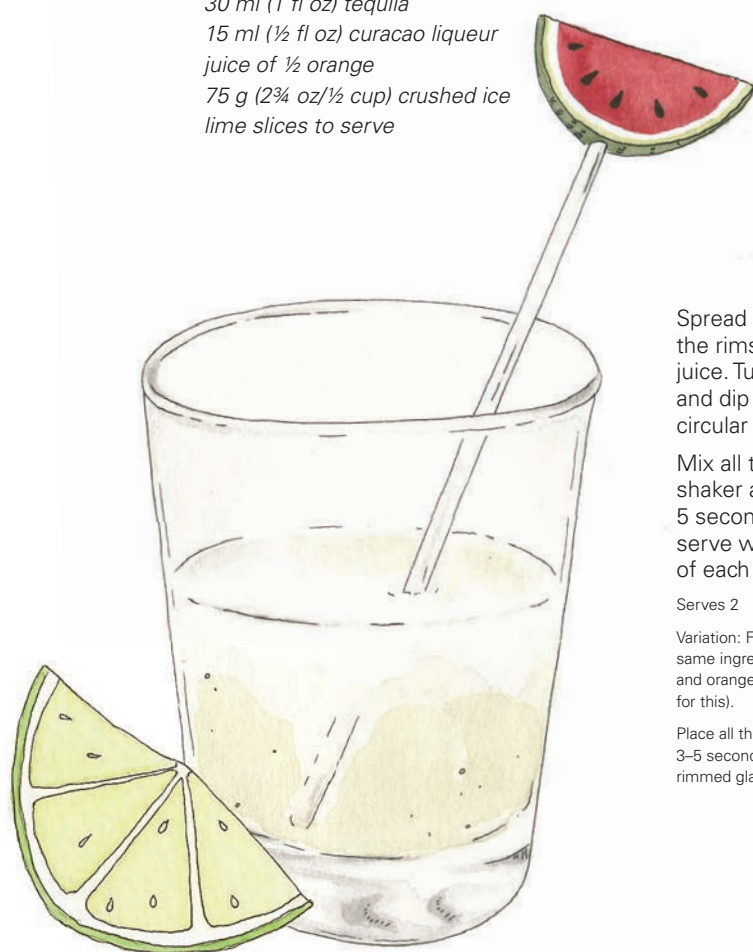
*30 ml (1 fl oz) tequila*

*15 ml (½ fl oz) curacao liqueur*

*juice of ½ orange*

*75 g (2¾ oz/½ cup) crushed ice*

*lime slices to serve*



Spread some salt on a side plate. Rub the rims of 2 cocktail glasses with lime juice. Turn the glasses upside down and dip the rims in the salt, using a circular motion.

Mix all the ingredients in a cocktail shaker and shake vigorously for about 5 seconds. Strain into the glasses and serve with a slice of lime on the edge of each glass.

Serves 2

Variation: Frozen margaritas can be made using the same ingredients, but leave the ice out and the lime and orange juices should be frozen (use ice cube trays for this).

Place all the ingredients in a blender and process for 3–5 seconds. Serve the cocktail immediately in salt-rimmed glasses.