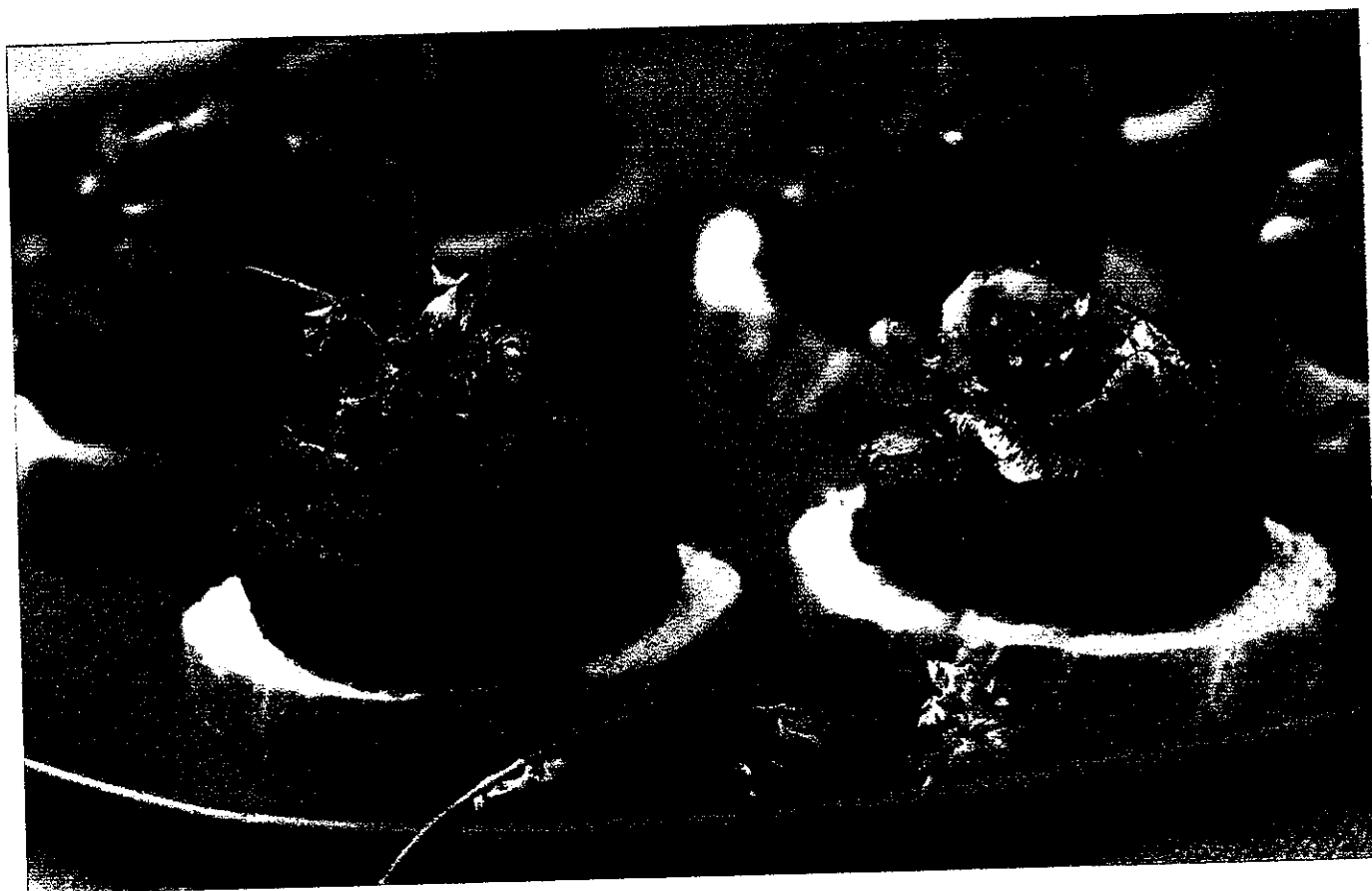


FRIED BLACK PUDDING

SPANISH MORCILLA — BLACK PUDDING — IS THE FIRST SAUSAGE TO BE MADE FROM THE FRESHLY KILLED PIG AND IS VERY POPULAR THROUGHOUT SPAIN. IT IS FLAVOURED WITH SPICES AND HERBS, USUALLY INCLUDING GARLIC AND OREGANO, AND HAS A WONDERFULLY RICH, SPICY TASTE.



SERVES FOUR

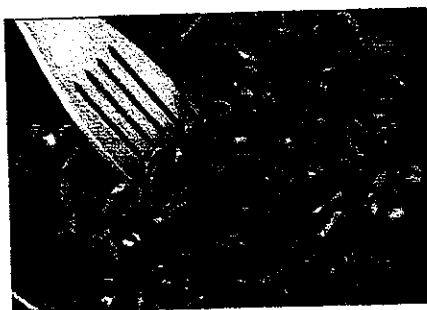
INGREDIENTS

- 15ml/1 tbs olive oil
- 1 onion, thinly sliced
- 2 garlic cloves, thinly sliced
- 5ml/1 tsp dried oregano
- 5ml/1 tsp paprika
- 225g/8oz black pudding (blood sausage), cut into 12 thick slices
- 1 thin French stick, sliced into 12
- 30ml/2 tbs fino sherry
- sugar, to taste
- salt and ground black pepper
- chopped fresh oregano, to garnish

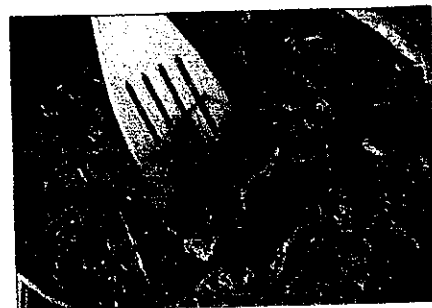
COOK'S TIP

If you can find real *morcilla*, serve it neat: simply fry the slices in olive oil and use to top little rounds of bread. If you cannot find black pudding, you can use red chorizo instead.

1 Heat the olive oil in a large frying pan and fry the sliced onion, garlic, oregano and paprika for 7–8 minutes until the onion is softened and has turned golden brown.



2 Add the slices of black pudding, then increase the heat and cook them for 3 minutes, without stirring. Turn them over carefully with a spatula and cook for a further 3 minutes until crisp.



3 Arrange the rounds of bread on a large serving plate and top each with a slice of black pudding. Stir the sherry into the onions and add a little sugar to taste. Heat, swirling the mixture around the pan until bubbling, then season with salt and black pepper.

4 Spoon a little of the onion mixture on top of each slice of black pudding. Scatter the oregano over and serve.