



JUS•BURGERS



Spanish beans with tomato, honey pork, chorizo & 'migas'

Fabadas Asturias, cerdo con miel, chorizo y migas
25 portions

500ml Olive oil

Sofrito of:

5 Capsicum green

5 Capsicum red

2kg Onions

10 cloves of garlic

4kg Tomatoes; cored only, chopped, not concasse (may need tomato juice too, sauce)

5kg Pork; marinated & slow cooked for 'a long time' at 'a low heat', tender & sticky
finish with honey, orange & Px vinegar ... See chef or 'to taste'

1kg Chorizo; approx 1cm pieces

2kg White beans; post soaking 3:1 ratio, slow cooking, 'creamy NOT chalky', like a chef

2 loaves Bread; day old 'peasant food', roughly 'torn' + fried in Jamon 'fat. Good fat!'

3 big bunches Herbs: lots of Italian flat leaf parsley; peppery + fresh, vibrant

Sea salt, to taste

Aged vinegar; garnish / flavour

Smoky paprika; garnish / flavour

optional Goats cheese; desirable not necessary ... Will add that 'savoury subtle layer, ok

2 Oranges - Grated orange zest for that 'citrus sting'

Slice onions / chop roughly the capsicums / crush the garlic. Tomatoes as above.

Pork is Slow cooked at approx 140 degrees for many hours; moist but 'falls apart'

Good quality chorizo is desirable; 1 cm 'chunks' cut up.

white beans soaked for 24 hrs in 3:1 water to beans, V.IMP; a little bicarb helps too
drain well, wash and cook; bring to boil; SKIM, V.IMP & turn heat down; need creamy
cooked bean not chalky!

Migas; is Spanish fried bread; we will cook in Jamon fat, Yum! Fry in oil, drain/smash

1. Heat olive oil in pan & saute/fry the Sofrito.
2. Add chorizo to seal & remove quickly; the snag to release its natural flavours.
3. Add tomatoes + stir
4. Add beans + stir & mix becomes hot.
5. Add pork + chorizo
6. Check seasoning; may need salt, black pepper, smoky paprika etc
7. Spoon mix into container, finish w/ parsley, fine grated orange rind, smoky paprika drizzle of the yummy Px vinegar & the Migas.

Ultimately; you want a Spanish comfort peasant dish that rocks w/ flavour. The 'Balance' is key, yeah ...?
Sweet, sour, little 'warm/not overly Spicy', Spain is NOT Mexico; savoury from the pork & the goats cheese; it should sing like Oscar!

