

STEIN'S AT HOME

The Hake Casserole Menu



Squid and Chorizo Salad



Hake Casserole



Rice Pudding with Honeycomb



Cook along with Rick or Jack

Visit our **Rick Stein Restaurants YouTube channel** or scan the code to watch Rick or Jack cook the menu.



Listen to Rick's playlist

Search **Spotify** for **Stein's Sounds** or scan the code to listen to Rick's favourite kitchen tracks.



Squid and Chorizo Salad

with chickpeas

Ingredients:

Squid | Chorizo | Cherry tomatoes
Chickpea dressing | Rocket

Cooking Instructions:

Quarter the **cherry tomatoes** and mix in a bowl with the **chickpea dressing**. Toss the **rocket leaves** through the **chickpea salad**.

Slice the **chorizo** into 1cm rings and the **squid** into bite size pieces. Heat a tablespoon of **olive oil** in a large frying pan over a high heat. Add the **squid** pieces. Sear for 1 minute then turn them over and sear for another minute until golden brown and caramelised. Season with **salt and pepper**, add the **chorizo** and continue to cook for a further 2 minutes. Remove from the heat.

Spoon the **salad** onto serving plates. Top with the **squid** and **chorizo** and enjoy.

This is a recipe inspired by my visit to the Boqueria market in La Rambla in Barcelona. This is a celebration of the market: fish, meat and vegetables in one dish.

Hake Casserole

with braised onions, kalettes and new potatoes

Ingredients:

Hake | Casserole sauce | Kalettes
Buttered potatoes

Cooking Instructions:

Place the bag of **potatoes** into a pan of gently simmering water for 8-10 minutes (or microwave for 2-3 minutes).

Pour the **casserole sauce** into a pan and heat gently for a few minutes but don't allow it to come to the boil.

To prepare the **kalettes**, steam in a saucepan with a lid for 3-4 minutes and then season with **salt and pepper**. Add a small thumb size piece of **butter** and stir, replace the lid to keep warm.

Season the hake on both side and drizzle with **oil**. Grill skin side up for 4-6 minutes.

To serve, place a **hake fillet** on each plate, pour over the **casserole sauce** and add the **kalettes** and **potatoes**.



Some people feel that partnering fish with rich dark sauces like this one is a mistake. I disagree. You don't lose the taste of the fish as long as it's good and fresh.

Rice Pudding

with honeycomb

Ingredients:

Rice pudding | Honeycomb

Cooking Instructions:

Pour the **rice pudding** into a saucepan and gently warm through, or cook in the microwave for 3 minutes. Add **milk** to loosen to your preference.

Serve sprinkled with the **honeycomb**.

I find this rice pudding with a sprinkling of honeycomb on the top particularly satisfying.

View the full list of ingredients and allergens online at rickstein.com

Made in an environment handling: **CELERY, CEREALS CONTAINING GLUTEN** (such as barley and oats), **CRUSTACEANS** (such as prawns, crabs and lobsters), **EGGS, FISH, MILK, MOLLUSCS** (such as mussels and oysters), **MUSTARD, PEANUTS, SESAME, SOYBEANS, SULPHUR DIOXIDE AND SULPHITES, NUTS**

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Box contains **gel packs** which are designed to keep the food cool, please dispose of these.
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