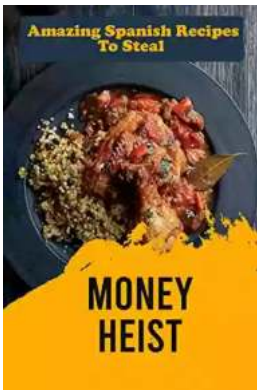


Amazing Spanish Recipes To Steal



Spain is not only famous for Flamenco, bullfighting, and stunning architecture; it is also known for its mouthwatering cuisine. Spanish recipes are cherished worldwide for their rich flavors, vibrant colors, and diverse ingredients.

1. Paella: The Crown Jewel of Spanish Cuisine



Money Heist: Amazing Spanish Recipes To Steal: Spanish Cuisine Recipes by Amelia Bert(Kindle Edition)

★★★★☆ 4.3 out of 5

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Paella is undoubtedly the crown jewel of Spanish recipes. This iconic dish originated in the fertile region of Valencia and has gained popularity worldwide.

The recipe typically includes saffron-infused rice, succulent chicken, and a variety of seafood such as shrimp, mussels, and clams.

Ingredients:

- 2 cups of rice
- 4 cups of chicken or vegetable broth
- 1 onion, chopped
- 2 bell peppers, sliced
- 4 garlic cloves, minced
- 1 teaspoon of saffron
- 1 pound of chicken, cut into pieces
- 8-10 shrimp, peeled and deveined
- 1 pound of mussels
- 12-16 clams
- ½ cup of peas
- ¼ cup of olive oil
- Salt and pepper to taste

Instructions:

1. Heat olive oil in a large paella pan or skillet.
2. Add onion, bell peppers, and garlic. Sauté until tender.
3. Add the chicken, shrimp, mussels, and clams. Cook until browned.
4. Stir in the rice, saffron, and peas. Cook for 1-2 minutes.

5. Pour in the broth and bring to a boil. Reduce heat and let simmer until the rice is cooked and liquid is absorbed.
6. Season with salt and pepper to taste. Remove from heat and let it rest for a few minutes.
7. Serve hot and enjoy the flavors of Spain on your plate!

2. Gazpacho: A Refreshing Summer Delight



When the summer heat becomes unbearable, there's nothing more refreshing than a bowl of Gazpacho. This chilled tomato-based soup will rejuvenate your taste buds with its delicious combination of ripe tomatoes, cucumbers, bell peppers, onions, and a hint of garlic.

Ingredients:

- 4 ripe tomatoes, chopped
- 1 cucumber, peeled and chopped
- 1 red bell pepper, chopped
- 1 small red onion, chopped
- 2 garlic cloves, minced
- ¼ cup of olive oil
- 2 tablespoons of red wine vinegar
- Salt and pepper to taste

Instructions:

1. In a blender, combine tomatoes, cucumber, bell pepper, onion, and garlic. Blend until smooth.
2. Add olive oil, red wine vinegar, salt, and pepper. Blend again to incorporate all the ingredients.
3. Transfer the mixture to a large bowl and refrigerate for at least 2 hours.
4. Before serving, adjust the seasoning if needed.
5. Pour into individual bowls or glasses, and garnish with some extra chopped vegetables.
6. Sip the refreshing Gazpacho and let the flavors dance on your palate!

3. Tortilla Española: Traditional Spanish Omelette



The Tortilla Española is a beloved Spanish dish that can be enjoyed at any time of the day. This simple yet delicious omelette is made with layers of eggs, potatoes, and onions, resulting in a comforting and satisfying meal.

Ingredients:

- 4-5 potatoes, peeled and sliced
- 1 onion, thinly sliced
- 6-8 eggs
- ½ cup of olive oil
- Salt to taste

Instructions:

1. In a large pan, heat olive oil over medium heat.
2. Add the sliced potatoes and onion. Cook until the potatoes are tender and slightly golden.
3. In a separate bowl, beat the eggs and season with salt.
4. Remove the potatoes and onions from the pan and drain any excess oil.
5. Combine the potatoes and onions with the beaten eggs.
6. Heat a small amount of oil in the same pan and pour in the egg mixture.
7. Cook on low heat until the edges are set.
8. Flip the tortilla by placing a flat plate on top of the pan and turning it upside down.
9. Slide the tortilla back into the pan to cook the other side until golden.
10. Transfer to a plate and let it cool slightly before serving.
11. Cut into wedges and savor the authentic flavors of Tortilla Española.

4. Crema Catalana: The Spanish Crème Brûlée



For those with a sweet tooth, Crema Catalana is a Spanish dessert that cannot be missed. This luscious custard, similar to the French *crème brûlée*, is flavored with lemon peel and cinnamon, topped with a caramelized sugar crust.

Ingredients:

- 4 cups of milk

- 8 egg yolks
- 1 cup of sugar
- 1 lemon peel (zest only)
- 1 cinnamon stick
- White sugar for caramelizing

Instructions:

1. In a saucepan, heat the milk with the lemon peel and cinnamon stick. Bring to a simmer without boiling.
2. In a separate bowl, whisk the egg yolks and sugar until creamy.
3. Slowly pour the hot milk into the egg mixture, whisking continuously.
4. Return the mixture to the saucepan and cook over low heat, stirring constantly until it thickens.
5. Remove from heat and discard the lemon peel and cinnamon stick.
6. Pour the custard into individual ramekins or serving dishes and let them cool.
7. Refrigerate for a few hours or until set.
8. Sprinkle a thin layer of white sugar on top of each custard and caramelize using a kitchen torch or broiler.
9. Allow the sugar to harden, creating a delicious caramel crust.
10. Delight your taste buds with the creamy indulgence of Crema Catalana!

These amazing Spanish recipes represent the essence of Spanish gastronomy. Whether you're a seafood lover, vegetable enthusiast, or a dessert fanatic, these traditional dishes will transport you to the vibrant streets of Spain.



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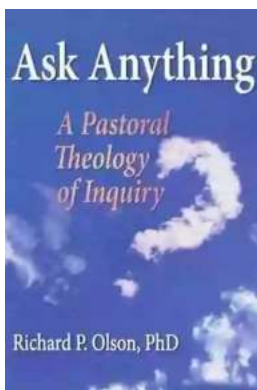
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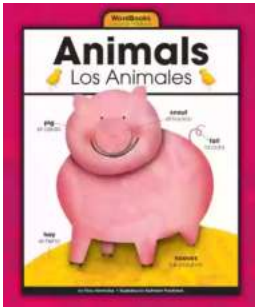
Money Heist (Spanish: La casa de Papel, "The House of Paper") is a Spanish heist crime drama television series created by Álex Pina. The series traces two long-prepared heists led by the Professor (Álvaro Morte), one on the Royal Mint of Spain, and one on the Bank of Spain.

This book focuses on the food aspect of the show. The professor and his gang of recruits are often spotted enjoying meals together. From Spanish delicacies to food from Palawan, you can try out these recipes and throw the ultimate feast.



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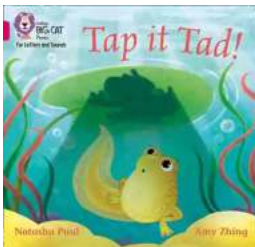
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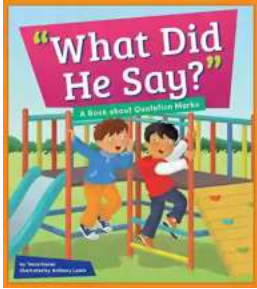
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