



MI CASA EN SU CASA

Hi and welcome to the Port House @ Home Experience!

Obviously, we want to make this as simple & relaxing as possible for you! So, we're going to walk you through the best way to heat, eat & enjoy this Spanish style meal.

Firstly, let's set up the atmosphere...

If eating near a TV, switch on YouTube and search for '[Porthouse @ Home](#)' this will give you an image of our candlelit walls with some background noise of a busy night, so, don't have the volume too loud.

Next, let's put on Spotify and search our playlists! '[PH Tapas - Busy](#)' or '[PH Tapas - chill](#)'

Light the pillar candle and of course, open a bottle of wine!! We would love to see your Port House @ Home creations!

Share your Tapas meal photos on Facebook, Instagram or Twitter.

Tag @theporthouse & use #porthouseathome for a chance to win monthly Port House prizes!

Let's get to the food & enjoy Mi Casa en Su Casa!

THE PORT HOUSE
@HOME

PINTXOS & BOARDS

Empanadillas / Vegan Empanadillas

1. Pre-heat oven to 190°C
2. Remove cover and place tray on the top shelf of the oven
3. Cook for 15 mins
4. Remove from the oven and serve with bravas sauce and alioli

Plato Queso y Chacineria

Take the platter out of the fridge and leave for around 30 minutes to come to room temperature.

Pintxo Selection

1. Take all the toppings out of the fridge to come to room temperature.
2. Slice the Galician bread into 1 cm thick slices, toast... or not.
3. For the **toasta de champinones**, heat the mushroom mix in microwave in 30 seconds bursts for roughly 1.5 min stirring between burst, and generously spread onto the bread.
4. To make a 'Pa amb Tomaquet', simply spoon a little of the tomato mix on to the bread. To make this in to a 'Pan Pernil' place some of the Jamon on top
5. To make a 'Toasta Salmon' spread some Greek yoghurt on to the bread and place some smoked salmon on top. Then drizzle a little of the truffle honey over the salmon

TAPAS

(by alphabetical order)

Albondigas

1. Pre-heat oven to 190°C
2. Place the unopened tray on to the bottom shelf of the oven
3. Cook for 15 mins
4. Remove from the oven and serve

Asparagus con Alioli

1. Pre-heat oven to 190°C
2. Place uncovered tray on top shelf
3. Cook for 10 mins
4. Remove from the oven
5. serve with alioli

Butifarras

1. Pre-heat oven to 190°C
2. Place uncovered tray on top shelf
3. Cook for 13 mins

Caldereta De Cordero

1. Pre-heat oven to 190°C
2. Place the unopened tray on to the bottom shelf of the oven
3. Cook for 15 mins
4. Remove from the oven and serve

Canelon Duck/Spinach

1. Pre-heat oven to 190°C
2. Place uncovered tray on top shelf
3. Cook for 25 mins
4. Remove from the oven and serve

Carrillada De Ternera

1. Pre-heat oven to 190°C
2. Place the unopened tray on to the bottom shelf of the oven
3. Cook for 15 mins
4. Remove from the oven and serve

Champiñones Rellenos con Pisto

1. Pre-heat oven to 190°C
2. Place the unopened tray on to the bottom shelf of the oven
3. Cook for 15 mins
4. Remove from the oven and Sprinkle over the grated Mahon cheese

Chorizo Al Vino

1. Pre-heat oven to 190°C
2. Place the unopened tray on to the bottom shelf of the oven
3. Cook for 15 mins
4. Remove from the oven and serve

Chuletas de Cordero – Lamb chops

Please note that these chops are already cooked using sous vide

1. Heat a non-stick frying pan over a medium/high heat (no7)
2. Open the bag and place chops into the pan
3. Cook the chops for until well coloured at the bottom (1 min) and turn.
4. Add the herbs and the 2 butter pats
5. Spoon the foaming butter over the chops for around another minute
6. Remove the chops from the pan and place on a plate.
7. Season with a little salt and serve with the spicy hummus and Portuguese tomato salad

Confitado De Pato

1. Pre-heat oven to 190°C
2. Place uncovered tray on top shelf
3. Cook for 10 minutes and then pour the Membrillo sauce over the duck and replace in the oven for another 5 minutes until the sauce is bubbling
4. Remove from the oven and serve

Croquetas

1. Pre-heat oven to 190°C
2. Place uncovered tray on top shelf
3. Cook for 10 mins
4. Remove from the oven and serve

Escalivada

1. Pre-heat oven to 190°C
2. Place the unopened tray on to the bottom shelf of the oven
3. Cook for 15 mins
4. Remove from the oven and serve

Frango Piri Piri (chicken wings)

1. Pre-heat oven to 190°C
2. Place uncovered tray on top shelf
3. Cook for 40 mins turning halfway through
4. Remove from the oven and pour over the piri piri dressing
5. Shake gently to coat the wings and serve

Gambas Pil Pil

1. Heat a non-stick frying pan over a medium/high heat (no7)
2. Open and empty the prawn bag with the marinade into the pan
3. Cook the prawns for 1 minute until well coloured on the bottom and then turn.
4. Shake to mix the pil pil sauce and pour on top of the prawns and swirl the pan to mix and coat the prawns
5. After 1 minute remove the prawns from pan and serve

Garbanzos Con Chorizo / Garbonzos Morunos

1. Pre-heat oven to 190°C
2. Place the unopened tray on to the bottom shelf of the oven
3. Cook for 15 mins
4. Remove from the oven and serve

Lomo Adobado

1. Pre-heat oven to 190°C
2. Place unopened tray on top shelf
3. Cook for 15 mins

Paella Chicken / Vegetables

1. Pre-heat oven to 190°C
2. Place the unopened paella tray on to the bottom shelf of the oven
3. Cook for 30 mins
4. Remove from the oven
5. Allow to stand for a few minutes uncovered
6. Serve with lemon wedges on top

Patatas Mix / Papas Arrugadas

1. Pre-heat oven to 190°C
2. Place uncovered tray on top shelf
3. Cook for 15 mins
4. Heat Bravas sauce in a microwave for 40 seconds
5. Serve with Bravas, Alioli & Mojo sauces

Pintxos Morunos

1. Pre-heat oven to 190°C
2. Place uncovered tray on top shelf
3. Cook for 10 mins
4. Remove from the oven and serve

Pollo Al Ajillo

1. Pre-heat oven to 190°C
2. Place the uncovered tray on to the bottom shelf of the oven
3. Cook for 15 mins
4. Remove from the oven and serve

Torreznos

1. Pre-heat oven to 190°C
2. Place the uncovered tray on to the bottom shelf of the oven
3. Cook for 10 mins
4. Remove from the oven and serve

Tortilla Española / Tortilla Port House

1. Pre-heat oven to 180°C
2. Place the unopened tray on to the bottom shelf of the oven
3. Cook for 15 mins
4. Remove from the oven and serve

Txistorras

1. Pre-heat oven to 190°C
2. Place the unopened tray on to the bottom shelf of the oven
3. Cook for 15 mins
4. Remove from the oven and serve

DESSERTS

Churros Con Chocolate

1. Pre-heat oven to 190°C
2. Remove cover from tray
3. Place in the oven on the top shelf for 12 mins
4. Place the chocolate sauce in a microwave every 30 seconds till melted and liquid
5. Take the churros from the oven and sprinkle over the cinnamon sugar, shaking the tray to fully coat the churros
6. Serve

Pastel de Natas

1. Pre-heat oven to 190°C
2. Remove cover from tray
3. Please make sure the pies are upside down and leave in the foil tray
4. Place in the oven on the top shelf for 12 mins
5. Serve with a dusting of cinnamon and whipped cream

Selva Negra

1. Pre-heat oven to 190°C
2. Place the uncovered tray on to the bottom shelf of the oven
3. Warm for 2 minutes
4. Remove from the oven and serve with whipped cream

Buen Provecho!