

Carrot Cake *Recipe*

"This carrot cake is an Easter classic. It's packed with freshly shredded carrots, cinnamon, walnut, and a hint of vanilla, with a decadent cream cheese frosting! This recipe is easy to make and perfect for everyone old and young.", Chef Erkan Maden.

SERVES 4-6 PORTIONS

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| • Egg | : | 80gm |
| • Sugar | : | 165gm |
| • Flour | : | 136gm |
| • Baking soda | : | 4gm |
| • Cinnamon powder | : | 3gm |
| • Salt | : | 3gm |
| • Carrots(shredded) | : | 145gm |
| • Walnut | : | 45gm |
| • Coconut powder | : | 28gm |
| • Vanilla essence | : | 3ml |
| • Corn oil | : | 130ml |

CHEESE FROSTING:

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| • Cream cheese | : | 250gm |
| • Icing sugar | : | 55gm |
| • Lemon juice | : | 15ml |

HOW TO DO IT:

1. Preheat the oven to 175C degrees. Grease the round cake pan and line the bottom with parchment paper Or, grease and flour the bottom and sides of the pan.
2. In a medium bowl whisk flour, baking soda, cinnamon, and salt until well blended. In a separate bowl, whisk the egg, sugars, and vanilla. Whisk in oil slowly, until combined.
3. Now scrape the sides and bottom of the bowl then add the dry ingredients in 3 parts, gently stirring until they disappear, and the batter is smooth. Stir in the shredded carrots, walnut, and coconut powder.
4. Pour the batter into the prepared cake pan. Bake until the top of the cake layer is springy when touched and when a toothpick inserted into the center of the cake comes out clean, 35 to 45 minutes.
5. Cool cakes in pans for 15 to 20 minutes then turn out onto cooling racks, peel off the parchment paper and cool completely. (If you find that a cake layer is stuck to the bottom of the pan, leave the cake pan upside down and allow gravity to do its thing).
6. In a large bowl, beat cream cheese with a handheld mixer on medium speed until creamy, about 1 minute.
7. Beat in the cream cheese and icing sugar until well mixed. Add lemon juice and beat on medium speed for 1 minute. Cover, chill until ready to frost cake.
8. When the cake is completely cooled, finish the cake with the cream cheese frosting, leaving the sides unfrosted. Scatter nuts on top.



BLACK SEAFOOD *Recipe*

- 200gr - U15 Prawns
- 40gr - Baby Squid
- 30gr - Cuttlefish Ink
- 120gr - Cauliflower
- 80gr - Cuttlefish
- 20gr - Garlic
- 40gr - Onion
- 2gr - Saffron
- 100gr - Fresh Tomato
- 180gr - Bomba Rice
- 40ml - Olive Oil
- 8gr - Sweet Paprika
- 10gr - Rosemary
- 800ml - Seafood and Fish Stock



HOW TO DO IT:

1. Clean the prawns, remove the head and shell, and remove the innards of the baby squid.
2. Clean the vegetables, cut and keep them in different bowls for easy preparation while cooking the dish.
3. Heat the olive oil in the Paella pan, add prawns and baby squid and seal them side to side and keep them to the side. This step is just flavoring the oil which will be used for the next ingredients.
4. Cut the cauliflower into small pieces and sauté until they are golden in color. Then add the cuttlefish cut in cubes, 60 grams of prawns cut in cubes and then mix and sauté with the cauliflower. Then add the tomato, onion, and garlic.
5. After approximately 10 minutes of sautéing all these ingredients together, add the Bomba rice (special Spanish rice used for Paella), sweet paprika, saffron, and the seafood and fish stock. Check if more salt is needed but be careful not to add too much, as the reduction may be too salty once the cuttlefish ink is added.
6. Heat at maximum heat for around 5 to 6 minutes, then after 11 minutes, reduce it to a middle heat to make the "Socarrat" in the bottom part of the pan. This technique will make the rice stick, almost as if it is burnt, but this is the traditional method in Valencia to give flavor to the rice at the bottom.
7. Carefully check the rice and when it's almost 2 minutes from the grain is fully cooked, add the garnish to the top, the prawns and baby squid that have previously sealed at the beginning, and some small pieces of cauliflower.
8. Add some lemon wedges and aioli.