

RECIPE INDEX

Starters.

- 29 Fried calamari
- 30 Potato and roast meat croquettes
- 31 Squash blossoms
- 32 Cod *brandada*

Salads.

- 36 Crushed onion and preserved cabbage salad
- 37 Mountain herbs salad
- 38 Baby broad bean salad with mint
- 39 Roma tomato and young garlic salad
- 40 *Empedrat*
- 41 Cod *esqueixada*
- 42 *Escalivada*
- 43 Catalan salad
- 44 Curly endive and bitter orange salad
- 45 *Carn de perol* (pork confit)
- 46 Pork knuckles with *alloli*

Soups.

- 51 Spring mushroom soup
- 52 Fish soup
- 53 Monkfish soup
- 54 Cod *escudella*
- 55 Pumpkin *escudella*
- 56 Chestnut soup
- 57 Scalded soup
- 58 Grey knights soup
- 59 Garlic soup
- 60 Soup with mint
- 61 *Farro* (corn soup)
- 62 Rice and noodle *escudella*
- 63 *Escudella i carn d'olla* (stew)

Rices.

- 67 Braised noodles with rabbit
- 68 Festival cannelloni
- 69 Macaroni with tomato
- 70 *Fideuà*
- 71 Casserole noodles with pork chops and sausages
- 72 Casserole noodles with beans and cod tripe
- 73 Casserole rice
- 74 White rice with blue whiting
- 75 GIBLETS RICE
- 76 Rabbit, cuttlefish and crayfish rice
- 77 Dark or black rice
- 78 Sardine rice
- 79 Rice with autumn mushrooms
- 80 Soupy squab rice
- 81 Cod and cauliflower rice

Eggs.

- 85 Scrambled eggs with st. George's mushrooms
- 86 Black *botifarra* omelette
- 87 Garlic scape omelette
- 88 Lettuce omelette
- 89 Fried eggs with bacon
- 90 *Botifarra de perol* and bean omelette
- 91 Flour omelette

Fish.

- 95 Baked hake fillet with garlic and rosemary vinaigrette
- 96 Monkfish mariner style
- 97 Cod with raisins and pine nuts
- 98 Cod with chickpeas and cod tripe
- 99 Baked red mullets
- 100 Sole with almonds

- 101 Mackerel *suquet*
- 102 Charcoal-grilled sardines
- 103 Sardines with onion and tomato
- 104 Cuttlefish and potato stew
- 105 Sardine marinade
- 106 Fish *suquet*
- 107 *Sarsuela* (seafood casserole)

Meats.

- 111 Breast of lamb with peas
- 112 Casseroled lamb shoulder with broken *allioli*
- 113 Neck of lamb with pepper and tomato
- 114 Lamb trotters and tripe
- 115 Raisins and pine nuts stuffed lamb's leg with thyme sauce
- 116 Veal with peas
- 117 Veal knuckle with mushrooms
- 118 Veal tongue stew with potatoes
- 119 *Fricandó*
- 120 Veal tail with red wine
- 121 Oven roasted pig's cheeks
- 122 Pork ribs with chestnuts
- 123 Sweet *botifarra* with apple
- 124 Pig's trotters with turnips
- 125 Roast chicken and meatballs with mesentery
- 127 Roasted woodcock
- 128 Orange duck
- 129 Duck and pears
- 130 Duck with black turnips
- 131 Partridge with cabbage rolls
- 132 Rabbit with snails
- 133 Rabbit with *samfaina*
- 134 Rabbit with mushrooms
- 135 Marinated wild rabbit

- 136 Giblet dish
- 137 Blood and lungs
- 138 Blood and onion
- 139 Stewed wild boar

Surf and Turf - Snails.

- 143 Stuffed squid
- 144 Chicken with pig's trotters and crayfish
- 145 Cuttlefish with meatballs
- 146 Snails with garlic and parsley
- 147 Snails with spidercrabs
- 148 Snails with pork ribs and *botifarra*

Desserts.

- 152 *Braç de gitano* (rolled sponge cake)
- 153 Flan
- 154 *Crema catalana* (Catalan crème brûlée)
- 155 Bread with cream and sugar
- 156 *Bunyols de Quaresma* (Lent fritters)
- 157 *Bunyols de vent* (fritters)
- 158 *Pijama*
- 159 Pears in wine
- 160 Baked apples
- 161 Rice pudding
- 162 *Torrades de Santa Teresa* (French toast)
- 163 Bread with wine and sugar
- 164 *Farinetes de fajol*
- 165 *Neules* (wafers)
- 166 Stuffed apples

The Pantry.

- 171 Anchovies in salt
- 172 Tomatoes preserved in their own juice

- 173 Peaches in syrup
- 174 Plum jam
- 175 Quince cheese
- 176 Pinkmottle woodwax in salt
- 177 Bleeding milk-caps in oil
- 178 Pork pâté
- 179 Pickled cauliflower
- 180 Bitter oranges in their own juice
- 181 Pickled cabbage