



Cooking traditional Portuguese dishes with Ana Coutinho, winemaker from Quintas do Homem, Vinho Verde.

Ingredients Traditional savoury pastry

1 x Alheira Portuguese sausage. Can substitute with smoked sausage

1 x diced carrots

2 x chestnut mushrooms

1 x Spring Onion

1 x Red Onion

50g white shredded cabbage

Short crust pastry



Method

Pre-heat the oven to 200 degrees

Dice the red onion, mushrooms, spring onion and lightly fry in olive oil for 2 minutes before adding the shredded cabbage and carrots. Add a dash of Quintas do Homem Branco and continue to cook for a further 3-5 minutes until ingredients are soft.

Take the skin off the smoked sausage. On one half of the short crust pastry spoon the vegetable filling and sliced sausage meat, fold the other half over to seal and cook for 15 minutes. Pair with Quintas do Homem Branco



Ingredients pesto spaghetti with prawns

- 1 x white onion
- 1 x large clove of garlic
- 1 x bag of free leafed spinach
- 100g petit pois
- 50g cashew nuts
- 2 tbs cream cheese
- 100g dried spaghetti
- 100g of de-shelled Atlantic prawns



Method

Put the spaghetti on to boil in salted water.

Lightly fry the diced onion in olive oil. When the onion is soft and translucent add the spinach and garlic. Season with salt. Stir in the peas and add a splash of Quintas do Homem Loureiro to the frying pan, cook for a further 5 minutes until the spinach leaves have wilted completely. Take the pan off the heat and spoon the mixture into a food processor. Add 2 generous table spoons of cream cheese and the cashew nuts. Blitz the mixture until smooth.

Spoon the mixture onto the cooked spaghetti. After lightly frying the prawns for 2-3 minutes add them to the dish and serve with a glass of Quintas do Homem Loureiro.

