

Right, I'm gonna do a lovely dish, that I'm really, really excited about. It's the kind of food that I love to cook when I'm at home. It's most delicious; tomato salad with chorizo.

You know, chorizo is a big deal out here. It's of this area and any good butcher will sort of like, you know, stake his pride on the quality of his chorizo. I mean, there's loads and loads of different varieties of it, paprika being an important ingredient, influenced by the Moors; they came with their spices.

So, I don't wanna slice it perfectly, sort of odds and sods and put the chorizo in. A little bit of olive oil. Now what's gonna happen in this pan is, it's gonna start rendering out all that lovely natural fat and flavour. We wanna get this crispy, and we're gonna turn that into like, a warm dressing, okay, for these tomatoes.

This whole area of Andalucia, you know, is famous for its pigs. I'm under an acorn tree – I've found one. That, that little mummy, is what amazing pork is all about. You've got the Iberico breed, which is obviously the classic breed of around here, cos they can put up with, you know, lovely hot weather, cold winters, and when they're out here foraging, eating mainly acorns and wild herbs and berries and stuff like that, they put on fat, which makes them incredibly delicious.

Can you see the colour of that oil? Beautiful! I mean, for a perfect tomato salad, just cut it up, not in perfect. Don't, I don't like it when it's slices or wedges. Just do it all different. A little bit of shallot or scallion just helps to create a little bit of a hum. And then just a nice pinch of black pepper, a good pinch of sea salt, and then some good olive oil- absolutely one of the hero ingredients of Spain. And another ingredient, sherry vinegar, right. It's absolutely brilliant. It's from this region. You can get it in all the supermarkets back home now. When you taste it as a vinegar, it's not just acid, it's kind of got flavour, there's a tiny bit of sweetness in there. Go and get some and it will transform your dressings.

And the herb wise, I mean, parsley's a big deal out here, so we can take some of that. You know, I've picked some beautiful little globe basil or tiny basil from the flower pots where I'm staying.

Beautiful. and then I want you to roll it up, almost like a little cigar and just slice it up, a bit like the tomatoes, a bit sort of erratic really. Rough! And just sprinkle that over like that. In five minutes, the flavour of those tomatoes because of the beautiful things you put on it will be ridiculous.

Now there's no garlic in there, right. This is where the magic happens. You know, if you're having a little dinner party, you've got, you're cooking for family, just for sort of like getting the vibes going and all that, do your tomato salad, but have this frying around so the room's smelling lovely and delicious, and then at the very last minute, you just finely slice a bit of garlic. Soon as that hits that pan it's gonna completely transform the smell of the room. Angle that little baby, and put in the garlic. Yeah! Look at that.

Right. And at this point, right, you wanna watch the garlic like a hawk. As it just starts taking on colour, a few tablespoons of the vinegar will stop that frying process. It will sort of smell pretty like intense for a minute, but it will cook the vinegar away and then you're left with that sweetness and flavour. And that's when I go over to my tomato salad- and just check this out. Look at that. The lovely, crispy chorizo.

And you can put some of that lovely fat in there as well. What I love to do, with this oil here, right, you can put some of it in, absolutely, because there's mega flavour there. But with this leftover oil, don't throw it away. Put it in a little jam jar and put it in the fridge, and the next time you roast a chicken, just smear it over it and it will be like, the best thing you've ever eaten.

Then with this- look at it, you've got the red, and the dark- look how dark this chorizo's gone, right. Looks almost burnt. Delish! Right, so we got a beautiful tomato salad. So what I'm gonna do is, I just wanna serve this as a little plate, the way I like to have it. I've got some ham, a few slices. I've got a little bit of goat's cheese. Instead of slicing it or grating it, go in with a knife and just sort of create like, a lovely nugget and just put them there, just next to the ham.

I mean, it's a funny thing though. I mean, so many people live their whole life making the most boring tomato salads. There's no need to. Go out and get a bit of chorizo, make it with a little bit of love and care. Look at that. Brilliant! And then, with some sherry, and basically, life don't get much better than that. Fantastic tomato salad with chorizo. Have a look at this. Beautiful ham. Some

goat's cheese, some hot toasted bread. One of the best tomato salads in the world. Little glass of sherry. Bob's your uncle. One of the best things in the world. You've got to go and do that.