

Spanish chorizo, cherry tomato and butter bean salad

This easy salad has been one of our favourites ever since we got our first Moro cookbook - the ever-popular London restaurant run by Sam & Sam Clark. The combination of pork, bean, tomato, herb, garlic, sherry vinegar and olive oil is unsurprisingly a winner.



Serves: 6 as a starter or lunch

Time: 30 mins

170g (6 oz) cherry tomatoes, halved

a large handful of flat-leaf parsley leaves

¼ red onion, sliced into very thin quarter-circles

2 400g (14 oz) tins butter beans

salt

140g (5 oz) Spanish chorizo, in ¼-½" *slanted* slices

For the vinaigrette:

2 small cloves garlic

3 tbsps sherry vinegar

7 tbsps extra virgin olive oil

coarse salt

black pepper

1. Place halved tomatoes, parsley leaves and sliced onion in a big bowl.
2. Empty beans and their liquid plus a good pinch of salt into a saucepan and heat gently until hot but not quite simmering. Stir occasionally with a metal spoon, just to distribute the heat, being careful not to break up the beans. Keep warm over a low heat.
3. Meanwhile, place garlic in a mortar with a pinch of coarse salt and pound to a smooth paste. Transfer to a small bowl. Whisk in vinegar. Add oil in a slow stream, whisking. Taste and season with salt and pepper as desired.
4. Fry chorizo over medium-high heat until slightly crisped and coloured on each side. Do not use oil as the chorizo will release plenty. Using a slotted spoon transfer chorizo to bowl of tomatoes. Turn off heat. Discard all but 2 tbsps of the fat.

5. Standing back, add vinaigrette to the pan and let bubble up. Using a wooden spoon scrape up the chorizo sediment from the bottom of the pan and mix vinaigrette.
6. Drain beans and add to the bowl of tomatoes and chorizo. Pour over the warm vinaigrette from the frying pan. Gently toss to mix up all the ingredients and disperse the vinaigrette. Taste a bean to check for seasoning. Serve while still slightly warm.

You could vary this recipe in any number of ways. For example, use chickpeas instead of butter beans, or roasted and skinned red peppers instead of tomatoes, or pancetta instead of chorizo, or fried rosemary and sage instead of fresh parsley, or any beany-piggy-herby combo of your liking.

For spectacular results, use fresh butter beans:

- Shell beans and place in a saucepan with a bay leaf, 4 parsley stalks, 2 sprigs of thyme, a peeled carrot, half a peeled onion, a celery stalk cut in 2 pieces, a dash of olive oil and a tsp of salt. Cover with cold water by 1".
- Bring to a boil then immediately reduce to a very gentle simmer and cook until the beans are totally soft and creamy inside but not falling apart. This may take at least an hour. As you taste the beans for doneness also check for seasoning and add more salt if needed. NB Add water if needed during cooking so that beans remain completely covered at all times.
- Let beans sit in their water off the heat for 20 mins, then pick out the herbs and vegetables, drain and add to the salad while still warm. You could also add a tbsp or so of the cooking broth to the vinaigrette.



Chorizo facts:

- Is pronounced 'chorissoh' or, in some parts of Spain, 'chorithoh', but never 'choritzoh', please.
- Comes in all sorts of varieties in many countries around the world, notably Spain, Portugal and Mexico, but also India (Goa, due to Portuguese colonial presence), Argentina and the Philippines.
- Spanish chorizo is usually, but not always, cured, and therefore edible as is, sliced. It's made from coarsely chopped fatty pork and flavoured with garlic and smoked paprika. It can be hot - 'picante', or sweet - 'dulce'.
- Mexican chorizo, on the other hand, is a very different sausage – made from ground pork, flavoured with additional spices such as cinnamon, and importantly, requires cooking.