

## Chorizo tapas



These tapas make the most of the chorizo's smoky flavour. All it needs is some bread, slices of Manchego cheese and a glass of sherry.

### Ingredients

- 2 tbsp olive oil
- 1 banana shallot, sliced
- 1 garlic clove, finely chopped
- 300g chorizo, cut diagonally into 2.5cm chunks
- 2 fresh bay leaves
- 200ml red wine

### Preparation method

1. Heat a frying pan until medium hot, add the olive oil, shallot and garlic and fry for 2-3 minutes, or until softened.
2. Add the chorizo to the pan and fry for 1-2 minutes, or until crisp and the oil is released.
3. Add the bay leaves and red wine, and cook until the volume of wine has reduced to just coat the chorizo.

Serves: 4