

GARDEN CAFÉ ESPAÑA

National Gallery of Art | May 4 – September 17, 2009



Luis Meléndez

MASTER OF THE SPANISH STILL LIFE

May 17 – August 23, 2009

The Art of Power

ROYAL ARMOR AND PORTRAITS FROM IMPERIAL SPAIN

June 28 – November 1, 2009

Luis Meléndez, *Still Life with Cucumbers, Tomatoes, and Kitchen Utensils*, 1774, oil on canvas.
Museo Nacional del Prado, Madrid

Gazpacho al estilo de Algeciras

Algeciras-style gazpacho

Serves 4

2 pounds ripe tomatoes (about 10 plum tomatoes)
½ pound cucumber (about 1 cucumber)
3 ounces green bell pepper (about ½ bell pepper)
1 garlic clove, peeled
2 tablespoons sherry vinegar
¾ cup Spanish extra-virgin olive oil
2 teaspoons salt

GARNISH

Spanish extra-virgin olive oil
1 small cucumber
8–12 grape tomatoes
wooden skewers

Cut out and discard core at top of plum tomatoes, chop tomatoes into quarters, and place in a blender. Peel cucumber, cut into chunks, and add to the blender. Cut bell pepper in half, removing core and seeds, then chop into large pieces and place in the blender. Add garlic, sherry vinegar, and ½ cup of water. Blend until the mixture becomes a thick liquid. The red tomatoes will turn a wonderful shade of pink. Taste for acidity (this will vary with the sweetness of the tomatoes). If it is not balanced, add a little vinegar. Add olive oil and salt. Blend again. Then pour gazpacho through a strainer into a pitcher. Place in the refrigerator to cool for at least 30 minutes.

While gazpacho is chilling, prepare garnish. Peel cucumber and cut into ½-inch slices. Wash grape tomatoes. Assemble skewers, alternating grape tomatoes with slices of cucumber. Place skewer on side of bowl, then drizzle soup with Spanish extra-virgin olive oil and serve.

Adapted from José Andrés, *Made in Spain: Spanish Dishes for the American Kitchen* (New York, 2008).

Luis Meléndez: Master of the Spanish Still Life was organized by the National Gallery of Art, Washington, and sponsored by The Exhibition Circle of the National Gallery of Art.

The Art of Power: Royal Armor and Portraits from Imperial Spain was organized by the National Gallery of Art, Washington; the State Corporation for Spanish Cultural Action Abroad (SEACEX); and the Patrimonio Nacional of Spain. It was organized in association with the Spanish Ministry of Foreign Affairs and Cooperation and the Ministry of Culture, with the assistance of the Embassy of Spain in Washington, DC

Both exhibitions are supported by an indemnity from the Federal Council on the Arts and the Humanities.

Flan al estilo de mi madre

Spanish flan in my mother's style

Serves 6

1 cup plus $\frac{3}{4}$ cup sugar	1 strip lemon zest
$\frac{1}{2}$ cup half-and-half	1 cinnamon stick
$\frac{1}{2}$ cup heavy cream	3 large eggs
1 vanilla bean, split	2 large egg yolks

Heat oven to 275 degrees.

To prepare caramel, put 1 cup of sugar in a small saucepan over low heat. After 5 or 6 minutes, sugar will start to brown lightly. Continue heating for another 7 or 8 minutes, until sugar becomes dark brown, stirring constantly to avoid burning.

Remove pan from heat and carefully add $\frac{1}{3}$ cup of warm water. The caramel will sputter and release steam as it hardens. Return pan to low heat and continue cooking about 5 minutes, until caramel is thick and syrupy. Remove from heat and let cool slightly. Coat interiors of four small ramekins—bottoms and sides—with the caramel, using a spatula. Set ramekins aside.

Combine half-and-half with heavy cream in a medium-size saucepan. Add vanilla bean and seeds, along with lemon zest, cinnamon stick, and remaining $\frac{3}{4}$ cup of sugar. Bring to a boil over medium-high heat, removing pan just as contents reach a boil.

In a large bowl, whisk together eggs and additional egg yolks. Pour hot cream gently into the eggs, whisking vigorously. Strain mixture into another bowl and fill the ramekins.

Set ramekins in a deep baking pan and fill pan with enough hot water to reach halfway up the sides of the ramekins, taking care not to drip water into the custards. Place pan in oven and bake for 45 minutes. Take from oven and remove ramekins from baking pan to let flan cool. Flan can be kept wrapped in plastic for 3–4 days in the refrigerator. Serve cold.

Adapted from José Andrés, *Tapas: A Taste of Spain in America* (New York, 2005).

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Albóndigas con ciruelas

Meatballs with plums

Serves 4

FOR THE MEATBALLS

- ½ ounce (about ½ slice) stale white bread
- 2 tablespoons whole milk
- ¾ pound ground beef (coarsely ground)
- 1 garlic clove, peeled and finely chopped
- 2 tablespoons very finely chopped parsley
- 1 tablespoon beaten egg
- 1 teaspoon of salt
- 2 tablespoons all-purpose flour
- ¼ cup Spanish extra-virgin olive oil

FOR THE SAUCE AND FRUIT

- 1 tablespoon sugar
- 2 tablespoons unsalted butter
- 2 ripe medium-sized black plums, halved, pitted, and sliced into 12 segments
- 2 tablespoons sherry vinegar
- ¾ cup chicken stock
- ¾ cup veal stock
- 1 cinnamon stick
- 1 tablespoon finely chopped parsley

To prepare meatballs, place bread in a small bowl and pour just enough milk over it to soften the bread. Let soak for 1 minute. In a large mixing bowl, combine ground beef, milk-soaked bread, garlic, parsley, and egg. Mix ingredients together using a spoon. Add salt and continue mixing. Place flour on a plate. Form twelve 1-inch meatballs and roll them in flour, shaking off any excess, then set meatballs aside. Heat olive oil in a medium-size saucepan over medium heat. When oil reaches 350 degrees (measured with a candy thermometer), add meatballs in small batches. Pan fry each batch about 4 minutes until brown all over. Set meatballs on paper towels to drain.

(recipe continues on reverse)

To make the sauce, place a large sauté pan over low heat and add sugar, cooking until golden, about 2 minutes. Stir butter into the sugar and allow it to melt. Then add plum segments and sauté about 2 minutes until they are brown on all sides. Remove plums and set aside. Add vinegar and cook about 1 minute, until reduced by half. Add chicken and veal stock and the cinnamon stick. Cook about 3 minutes until sauce begins to thicken.

Add the meatballs to the sauce and bring to a boil, then reduce heat and simmer for 5 minutes, moving the pan constantly to ensure that meatballs cook evenly. The sauce should become thick and syrupy. Return plum segments to the mixture to heat through. Sprinkle with parsley and serve immediately.

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