



MANOLO BLAHNIK

Vegetable Soup

"A delightfully simple soup which I began cooking at the beginning of lockdown and has remained a staple in my repertoire. It draws out the fantastic flavours of the smoky chorizo sausage, hearty vegetables and nourishing lentils for a dish that I never tire of." – Manolo Blahnik

INGREDIENTS

450g carrots
450g squash
450g tomatoes
2 turnips
1 yellow onion
425g fresh cooked chickpeas
425g fresh artichoke hearts
5 tbsp olive oil
1 tbsp flour
1 pinch paprika
Salt to taste

METHOD

Begin by readying your vegetables. Peel and chop the carrots and squash into little cubes. Peel and dice the onion, turnips and tomatoes. Pour the olive oil into a large pot over medium heat until it gets piping hot, then add the onion and sauté for about five minutes. Sprinkle in the flour and a dash of paprika and stir so it's lovely and thick. Add the chopped carrots and squash and enough water to cover the mixture. Give it a stir then cover the pot and let everything simmer for about 20 minutes until the carrots and squash are half cooked. Then add the turnips, tomatoes, artichoke hearts and a pinch of salt and continue to simmer for 15 minutes until the vegetables are soft. Now add the cooked chickpeas to the pot and stir just long enough so they are hot. Then it's ready to enjoy, a healthy yet divine dish that I simply do not tire of!



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Lentil Soup

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INGREDIENTS

300g dry lentils
225g chorizo sausage
5 tbsp olive oil
1 celery stick
1 carrot
1 yellow onion
2 cloves garlic
1 tbsp tomato paste
3 tsp smoked paprika
1 pinch dried chili
2 bay leaves
Salt and freshly ground pepper to taste

METHOD

Rinse the lentils very thoroughly in a colander and set aside. While that drains, finely chop the celery, carrot, onion and garlic cloves. Slice the sausage into medallions.

Pour the olive oil into a large pot over low heat. Add the celery, carrot, onion and garlic and cook until the onion is translucent, approximately 15 minutes. Add the tomato paste and stir constantly for 3 minutes before adding some spicy paprika, hot dried chili and bay leaves.

Add the drained lentils and enough water to cover the mixture. Season with salt and freshly ground pepper then bring everything to a simmer. Cover your pot and leave it to simmer for one hour. Come back and add your sausages and leave to cook for another 20 minutes.

To serve, ladle into a bowl and drizzle with olive oil and there you have a delicious bowl of goodness, perfect for the winter season.



MANOLO BLAHNIK

Chocolate Mousse

"This scrumptious dessert is one of my favourites to serve at a dinner party where it's delighted countless guests in the past! It's a delicious treat sure to satisfy your sweet tooth." – Kristina Blahnik

INGREDIENTS

2 bars semi-sweet
chocolate
2 tablespoons butter
6 eggs, separated
80g + 2 tablespoons
sugar
120ml whipping cream

For serving:

1-2 squares of
chocolate
2 tablespoons sugar
120ml whipping cream

METHOD

Break the chocolate into small pieces and place with your butter in a heatproof bowl over a saucepan of boiling water. Stir with a wooden spoon until it's all melted and smooth.

Let that cool for just a few minutes before whisking in your egg yolks one at a time.

Be sure you are whisking until the mixture is smooth before adding the next yolk. Once all six yolks are whisked in, set this bowl aside.

In a separate bowl, beat the egg whites until they become nice and foamy – you'll see soft peaks beginning to form. Gradually beat in the 80g of sugar and continue beating until stiff peaks form. Use a soft spatula to fold this egg white mixture into your chocolate mixture, folding just until incorporated and then set this aside.

In another bowl, beat the heavy cream until it begins to thicken, add the tablespoons of sugar and continue beating until the cream forms stiff peaks. Gently fold this whipped



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METHOD CONTINUED

cream mixture into the chocolate mixture, mixing just until incorporated. You really don't want to overmix!
Now divide the mousse into glasses – whatever kind strikes your fancy. Cover each and let set in the refrigerator for at least 2 hours. If you have a sweet tooth as I do, whip up some cream with the sugar before serving to dollop atop. For the very final touch, sprinkle a bit of shaved chocolate over it all.



MANOLO BLAHNIK

Guiso de Carne

“One of my absolute favourite special family dishes. This traditional stew uses time and simple technique to draw out the lovely flavours of fresh vegetables, tender beef, a divine sauce and a rich, slightly sweet picada.” – Manolo Blahnik

INGREDIENTS FOR THE STEW

450g beef shoulder
Flour
Olive oil
½ tbsp salt
1 pinch freshly ground pepper
2 yellow onions
2 carrots
2 garlic cloves
1 tbsp tomato paste
2 bay leaves
2 sprigs fresh thyme
2 sprigs fresh rosemary
425g fresh diced tomato
200ml water
2 tbsp flour
1200ml beef stock
120ml fresh mushrooms

INGREDIENTS FOR THE PICADA

1 garlic clove
1 handful fresh parsley
1 handful toasted almonds
5g dark chocolate
120ml water



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METHOD

When purchasing the meat, kindly ask your butcher to clean the shoulder of any nerves and tendons – one of the most important secrets to a deliciously tender stew.

At home, cut the meat into chunks and season each piece with salt and freshly ground pepper, then cover in flour and give it a little shake to remove any excess. Cover the bottom of a Dutch oven with olive oil and brown the meat on all sides, then remove and set on a plate for later.

Finely dice the onions and carrots and sauté these in the same Dutch oven until both are cooked through – they’ll turn a divine golden colour. Mince the garlic then add it in and sauté for just a minute. Add the tomato paste and herbs and sauté for one minute more.

Now add the meat back in along with the juices released while it

was resting. Cover it with the diced tomatoes, water – you can also use a red wine instead, whatever your fancy. Bring to a boil then add the flour to thicken and lower to a simmer until the liquid has reduced by about half. Pour in the beef stock, enough to fully cover the meat in liquid. Cover the pot and let simmer for an hour, just come back every now and then to give it a little stir.

While that’s happening, make the picada simply by placing all ingredients into a food processor and pulsing until smooth. Add slowly to taste after the stew has been simmering for an hour. Add a touch of olive oil, salt and freshly ground pepper to a frying pan and sauté the fresh mushrooms. Add these to the stew immediately before serving.