

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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Empanada de pollos ensapados

Chicken and bacon empanada with caramelized onion, raisins, and lemon

Serves 6

3 chicken legs (thighs and drumsticks), about 2 pounds	1 bay leaf
$\frac{1}{3}$ cup (5 tablespoons) extra virgin olive oil	1 sprig fresh thyme
Salt to taste	1 sprig fresh rosemary
Freshly ground black pepper to taste	2 lemons
12 slices bacon	1 package frozen puff pastry (2 sheets), thawed
$\frac{1}{2}$ cup raisins	1 large egg
2 large onions, peeled and thinly sliced	3 tablespoons sugar

Put chicken pieces in a roasting pan. Drizzle with 1 tablespoon of olive oil and season to taste with salt and pepper. Lay half a slice of bacon atop each chicken thigh. Roast chicken in oven until golden brown and meat reaches 165 degrees on a meat thermometer, about 40 minutes. Remove from oven and set aside to cool. Once chicken thighs are cool enough to handle, peel off skin with bacon and finely chop. Remove meat from the bones and shred by hand. Set meat and skin aside and discard remaining solids.

Bring a small pot of water to a boil. Put raisins in a small bowl and pour in just enough hot water to cover them. Set aside to allow raisins to plump. Meanwhile, remove zest from the lemons and finely chop. Juice lemons into a small bowl and discard rinds.

Heat 3 tablespoons of olive oil in a 12-inch sauté pan over medium-low heat. Add onions, bay leaf, thyme, and rosemary and season with salt. Sauté until onions are golden brown, about 20 minutes. (Note: If onions begin to brown too much, stir in a few tablespoons of water.) Continue to cook slowly until onions reach a deep brown color, about 20 minutes more. Add raisins and continue to cook until any water has evaporated. Add lemon juice and cook until liquid evaporates. Transfer the onion mixture to a large bowl and set aside.

(recipe continues on reverse)

Add reserved chopped chicken to the onions. Stir in lemon zest until well combined. Season to taste with salt and pepper, and refrigerate until the mixture is cool.

To make empanada: Preheat oven to 350 degrees. On a lightly floured work surface, roll each sheet of puff pastry into a rectangle measuring 11 x 9 inches. Lightly brush a baking sheet with 1 tablespoon of olive oil and carefully transfer one sheet of puff pastry to the oiled surface. Lay 5 slices of bacon across the pastry, leaving a 1-inch border around edges. Spoon cooled chicken-onion filling across the bacon, spreading it out evenly. Lay remaining 5 slices of bacon across the filling. Beat egg in a small bowl with a little water, then brush egg wash along edges of the dough. Carefully place second rectangle of puff pastry on top of the filling. Fold over edges of the dough and, using fingers or the tines of a fork, crimp to seal. Brush top of the pastry with remaining egg wash and prick with a fork or sharp knife to allow steam to escape. Sprinkle with sugar and bake until golden brown, about 30 minutes. Allow empanada to cool for at least 15 minutes before slicing and serving.

Adapted by Chef José Andrés from *Arte de Cocina* by Francisco Martínez Montañón, chef to Philip II, first published in 1611

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