

# CHRISTMAS DELICACIES



Magazine  
Dec. | Jan. 05

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## STEWED COCKEREL

Place a tablespoon of lard in a saucepan, and add one chopped onion and two chopped cloves of garlic • Leave to golden, without burning • Add the cockerel, cut into quarters • Add a bay leaf, a sprig of chopped parsley, and a peeled tomato • Season with salt and half a fresh chilli pepper • Stir the ingredients, in circular movements • Add enough water and leave to simmer • When the meat is almost cooked add the potatoes • Check the seasoning • To thicken the sauce, add some small baby potatoes

## SWEET POTATO PASTRIES

Place eggs, salt, orange juice, and lard in a bowl • Mix well together • Add a glass of aguardente de medronho liqueur • Add flour and blend repeatedly • When the dough starts to detach, remove it from the bowl and place it on a stone surface, dusted with flour • After heavy kneading leave the dough to rest • Boil the sweet potatoes • Remove the skin and mash • Heat sugar in water until it begins to solidify • Add to the mashed sweet potato, with grated lemon zest and cinnamon • Heat • Roll out the dough on the stone until it is very thin and cut into small circles • Place a dollop of the filling on the circles and close • Fry in hot oil • Drain • Dust with sugar