



## Cuatro Pintxo

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A free recipe from my YouTube channel:

[Chef's Apprentice: Learning to Cook Like a Pro One Small Plate at a Time](#)

See photos on Instagram [@chefsapprenticecooklikeapro](#)

I call this preparation Cuatro Pintxo because it gives your guests a taste of Spanish pintxos, which are small snacks found throughout Spain. Cuatro Pintxo is four bite-sized snacks, which together make a small plate. The key to this preparation is [six cast iron escargot dishes](#), each with six wells. Three of the four pintxos are cooked or finished in the escargot dishes and all four are served in them.

Makes four types of pintxos for 9 people:

1. "Perfect" Sous Vide Quail Egg with Maple Serrano Ham
2. Seared Beef Morsel with Whipped Garlic Sauce and Rosemary
3. Roasted Tomato Stuffed with Green Olives, Chorizo, Grapes, and Almonds
4. Seared Sea Scallop Roasted in Lemon Butter with Parsley

Use only fresh (not dried) herbs.

The tomatoes will be **roasted** in the oven for the longest (10 minutes), followed by the beef (8 minutes), followed by the scallops (5 minutes). The tomatoes, beef, and scallops will be roasted in the escargot dishes as follows:

1. roast the tomatoes in the escargot dishes for 2 minutes, then remove from the oven;
2. add the beef to the escargot dishes and roast for 3 minutes, then remove from the oven;
3. add the scallops to the escargot dishes and roast for 5 minutes, then remove from the oven.

Just before serving, you will place the “perfect” quail eggs in the escargot dishes.

The escargot dishes will be hot when served, so they should be placed before the guests on trivets.

### **“Perfect” Sous Vide Quail Egg with Maple Serrano Ham**

12 quail eggs (one for each guest and three extras for backup)

2 paper-thin slices Serrano ham, finely chopped

1 tsp. maple Syrup

About 1 tsp. olive oil

Peppermill

1. Preheat water-filled [water oven](#) or other **sous vide** device to 63 C.
2. Carefully lower the whole quail eggs into the water bath. Cook for 1.5 to 2 hours (start about 2 hours before serving).
3. **Sauté** ham in olive oil, with a twist of black pepper. Just as the ham starts to **brown**, stir in the maple syrup. Stir and cook briefly, coating all of the ham with the maple syrup. Drain the ham on brown paper or parchment.
4. When ready to serve, carefully remove the eggs from the water bath. Then use a paring knife or [quail egg scissors](#) to remove the top of each egg and place the eggs in wells of the six escargot dishes. You will be filling the wells with four different pintxos, so place the eggs in nine of the wells of the escargot dishes, but not in adjoining wells.
5. **Garnish** each egg with maple Serrano ham.
6. To serve, use a spoon or tweezers to remove the quail eggs from the wells of the escargot dishes and place them in a small dish in front of each guest. Provide each guest with a spoon small enough to fit into the quail egg shells.

### **Roasted Tomato Stuffed with Green Olives, Chorizo, Grapes, and Almonds**

9 cherry tomatoes that just fit into the wells of the escargot dishes

8 green olives, pitted and finely chopped

About 1.5 Tb. hard chorizo sausage, finely chopped

10 roasted and unsalted almonds, finely chopped

10 grapes, finely chopped

Olive oil

Peppermill

1. Preheat the oven to 350 F.
2. Mix the olives, chorizo, almonds, and grapes. **Sauté** the mixture in about 1 tsp. olive oil, with a twist of pepper.
3. Cut the top off of each tomato. Using a paring knife and small melon baller, carefully hollow out each tomato.
4. Carefully stuff each tomato.

5. Brush nine of the wells of the escargot dishes with olive oil and place a stuffed tomato in each of the oiled wells (no two wells should be adjoining).
6. Place the escargot dishes in the oven and **roast** for a total of 10 minutes. Note: after 2 minutes, you will remove the dishes from the oven, place the beef in the wells, and return the dishes to the oven. After 3 more minutes, you will remove the dishes from the oven, place the scallops in the wells, and return the dishes to the oven for 5 more minutes.
7. To serve, give each guest a small spoon to remove a tomato from one of the escargot dishes.

### **Seared Beef Morsel with Whipped Garlic Sauce and Rosemary**

About 1 cup Toum (whipped garlic sauce) (see my [Sauces to Die For](#) video recipe)

About 10 oz. NY Strip beef, cut into two strips about 1" thick, 1" wide, and 5" long

About 1 tsp. rosemary, finely chopped

About 2 tsp. avocado oil or canola oil

Kosher salt

Peppermill

1. Pierce both sides of the beef strips with a fork or [bladed meat tenderizer](#). Slather the beef with about 2/3 cup of the Toum. Allow the beef to **marinate** in a Ziploc bag in the fridge overnight.
2. Preheat oven to 350F.
3. Remove the beef from the marinade and shake off any excess. **Season** the beef. Heat the oil until almost smoking. **Sear** one side of the beef in the oil. Remove the beef from the pan and place in the freezer for about 5-10 minutes (to stop the cooking).
4. Slice the beef into 1" cubes.
5. When ready to serve, remove the escargot dishes from the oven (at this time, they are already in the oven roasting the tomatoes). Spoon about 1 tsp. of Toum into nine of the wells of the escargot dishes (no two wells should be adjoining). Place one beef cube on top of the Toum in each of the nine wells, seared side up. Place a toothpick in each beef cube. **Finish roasting** in the oven for 8 minutes. Note: after 3 minutes, you will remove the dishes from the oven, place the scallops in the wells, and return the dishes to the oven for 5 more minutes.
6. **Garnish** with rosemary just before serving.

### **Seared Sea Scallop Roasted in Lemon Butter with Parsley**

9 sea scallops that just fit into the wells of the escargot dishes

About ½ cup of Toum (whipped garlic sauce) (see my [Sauces to Die For](#) video recipe)

8 Tb. butter, **clarified** and melted

Juice of ½ lemon

About 1 tsp. parsley, finely chopped

About 1 tsp. avocado or canola oil

Kosher salt  
Peppermill

1. Slather the scallops in the Tourn. Allow the scallops to **marinate** in a Ziploc bag in the fridge for 3-4 hours.
2. Preheat oven to 350F. Mix the butter and lemon juice.
3. Rinse the marinade off of the scallops. Dry the scallops. Bathe the scallops in the lemon butter.
4. Heat the oil until almost smoking. **Season** the scallops, then **sear** one side of the scallops in the oil. Remove the scallops from the pan and place in the freezer for about 5 minutes (to stop the cooking). Bathe the scallops in the lemon butter.
5. When ready to serve, remove the escargot dishes from the oven (at this time, they are already in the oven roasting the tomatoes and beef). Place one scallop in nine of the wells of the escargot dishes (no two wells should be adjoining). Place a toothpick in each scallop. **Finish roasting** in the oven for 5 minutes.
6. **Garnish** with parsley just before serving.