

Cocido

MADRID

Indulge in the heartwarming flavors of Cocido, a traditional Madrid recipe that intricately weaves together the richness of chorizo, ham, and chickpeas, where the spotlight is claimed by the exquisite final touch of Olive Oils from Spain. Each spoonful is a taste of Madrid's culinary heritage, a journey through its gastronomic traditions.

Cocido, a fusion of diverse elements, pays homage to Madrid's culinary origins. Meticulous ingredient selection, complemented by the infusion of premium olive oil, metamorphoses this traditional recipe into a culinary treasure. Serve it communally, allowing shared moments and robust flavors to unify everyone at the dining table. Embrace the heritage, relish the flavors, and forge enduring memories with this refined Cocido recipe.

This Cocido is an ode to flavors, harmonizing the wholesome tenderness of veal, the savory opulence of ham, the robust essence of chorizo, and the heartiness of chickpeas. The addition of extra virgin olive oil from Spain bestows a note of Mediterranean sophistication, transforming the dish into a culinary masterpiece.

Ingredients

- 4 cups chickpeas.
- 18 oz. veal.
- 10 oz. piece of Serrano ham.
- 1 large ham bone.
- 2.5-inch piece of veal bone marrow.
- 10 oz. 2-inch thick bacon chunks.
- 2, 10-inch chorizo sausages.
- 4 cloves of garlic.
- 2 onions.
- 4 large carrots.
- 4 potatoes.
- 2 cups pasta noodles.
- 4 cups of water.
- **5 tbsp of extra virgin olive oil from Spain.**
- 2 tsp salt.
- 2 tsp ground black pepper.

Step by step

1. Cut veal into 3-inch pieces.
2. Break chorizo into 4 pieces each.
3. Soak chickpeas overnight.
4. Grind chickpeas.
5. Peel garlic, onion, carrots, and potatoes.
6. In a pot, combine veal, bones, chorizo, and ham with enough water to cover.
7. Add 2 tablespoons of **extra virgin olive oil**, salt, and pepper.
8. When water boils, drain the foam, then add chickpeas, whole garlic, onion, and carrots. Simmer covered for 1.5-2 hours.
9. Drain stock and set aside ingredients.
10. Save the stock to cook noodles in the same pot.
11. Peel and boil the potatoes in a new pot.
12. Drain the potatoes and combine drained ingredients with potatoes.
13. Chop the vegetables into large pieces.
14. Just before serving, add an additional tablespoon of **extra virgin olive oil from Spain** to each individual serving for a finishing touch.

Some cooking tips for Cocido

Allow the chickpeas to soak overnight for a smoother texture and quicker cooking time. Simmering the ingredients covered enhances the infusion of flavors. Using the saved stock to cook noodles ensures a delightful blend of flavors in every bite. Drizzling the finished dish with extra virgin olive oil from Spain just before serving enhances the overall taste.

