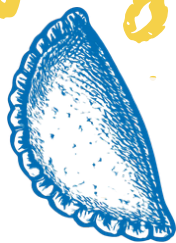


Chouriça & Potato Hash Half-Moons



Preparation time: 20 min
Cooking time: 18 min
Yield: 8 half-moons

Course 5 Pairing: 2024 Tradição Red Blend

Ingredients:

- 8 pastry rounds (2.5-inch)
- 3 oz cured Portuguese chouriço, diced fine
- ½ cup boiled Russet potato, mashed smooth
- 2 tbsp yellow onion, minced
- 1 tbsp fresh flat-leaf parsley, finely chopped
- ½ tsp smoked paprika (pimentão doce)
- 1 egg beaten with 1 tbsp water (egg wash)

Roasted Red Pepper & Piri-Piri Coulis

- 1 jarred roasted red bell pepper, drained & patted dry
- 1 tbsp extra-virgin olive oil
- 1 small garlic clove, sliced
- 1 tsp piri-piri sauce (or hot pepper paste)
- 1 tsp red wine vinegar
- Kosher salt, to taste

Instructions:

1. Sauté sliced garlic in olive oil for 1 minute until fragrant; blend with roasted red pepper, piri-piri, vinegar, and a pinch of salt until silky smooth.
2. Sauté diced chouriço and onion until sausage renders its spiced oil and onion is soft; fold into mashed potato with paprika and chopped parsley, then let cool completely.
3. Spoon filling into pastry rounds, fold into half-moons, crimp firmly with a fork, brush with egg wash, and dust lightly with extra smoked paprika.
4. Bake at 400°F (205°C) for 16-18 minutes until crisp and flaky; serve hot over a swipe of the pepper coulis.

Tips:

Pour off any pooled grease from the pan after cooking the chouriço so the potato hash stays fluffy rather than overly oily.

