



# THE GOIKOIA RECIPE BOOK

1929  
**GOIKOIA**  
LA PASIÓN DE UNA FAMILIA

# THE GOIKOIA RECIPE BOOK

If you are a lover of good cuisine (like us), this book is for you. We assure you that it will become your new great ally in the kitchen.

In it you will find some of the best recipes for all tastes, created by expert chefs, influencers and Goikoa collaborators. From great and wonderful classics of the Spanish gastronomy, to modern cuisine dishes that would make distinguished chefs temper, through battle recipes for an express kitchen, or more gourmet proposals to surprise (but above all make everyone fall in love) Let them try them.

A compilation of recipes with a common goal, to lick your fingers with our Goikoa products.

**Light the stove, let's get started!**



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## RECIPES WITH

- Chistorra
- Turkey breast
- Pepperoni
- Chorizo
- Cooked Ham
- Serrano Ham
- Other Goikoa delicacies





# RECIPES WITH CHISTORRA

## CHISTORRA



# Talos de Chistorra with Cider and Cheese flakes

Special recipe from  
@tortilladeaspirina



Video recipe  
available

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### INGREDIENTS

- Chistorra from Navarra Goikoa
- Talos\*
- 1 glass of cider
- Idiazabal Cheese
- EVOO



### ELABORATION

We cut the Chistorra Goikoa to the size of the talo and cook over medium heat in a frying pan so that all the fat is released and the inside is cooked.

When it is ready, we remove the fat and pour a glass of cider. We let it soak in the flavor of the cider for a few

minutes over low-medium heat.

We fill the talo with the chistorra and add some flakes of Idiazabal-type cheese on top.

**Enjoy this impressive recipe!**

# Smash Taco de Chistorra from Navarra

Special recipe from @silviamdt



Video recipe available

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## INGREDIENTS

- Chistorra from Navarra Goikoa
- 2 wheat tortillas
- 2 eggs
- Oregano
- Watercress or arugula
- EVOO



## ELABORATION

Take a wheat tortilla and spread chistorra on it.

Put a little oil in a frying pan, add the tortilla with the chistorra side down and let it cook slowly.

Once done, turn the tortilla over and add a little bit of

grated cheese. Cover so the cheese melts and remove.

We fry a fried egg and top it off, putting it on top of our taco.

Add a little oregano to taste and accompany it with some green leaves.



## Chistorra from Navarra with Cider



### INGREDIENTS

-200 g. de Chistorra Goikoa (can also be substituted with our delicious Chistorricas, already cut)  
- Cider



### ELABORATION

We cut the chistorra into small pieces so we can eat them directly (in the case of using chistorricas, they are already cut).

Then, we put the pieces in a pot or cider saucepan until they are amply covered and let them cook for 15-20 minutes over low heat.

You can prick the chistorra with a needle or with the same

fork, so that it releases some of the fat.

Last optional step, but highly recommended: cut thin slices of bread to serve this delicacy in sandwiches so you can enjoy it in a couple of bites.

**A delight!**



# Mini Chistorra Puff Pastries



## INGREDIENTS

- 200 g. de Chistorra Goikoa
- Puff pastry

To decorate:

- 1 egg
- Sesame seeds



## ELABORATION

We put the puff pastry on a flat surface and place the Chistorra on top, coinciding with the edge of the dough. We roll it up so that it is well covered and we cut off the excess.

We cut into portions of 3-4 cm. in length, we close the dough and place it on the baking tray with baking paper.

We paint the surface with beaten egg (to give shine) and put in the oven for 30

minutes at a temperature of 200°C, checking from time to time that the puff pastry does not burn.

Remove from the oven by placing the puff pastries on a new tray with absorbent paper to soak up the fat.

We remove the paper and serve with sesame on top.

**Our appetizer is now ready to succeed!**



# Asturian Dumplings stuffed with Chistorra

Special recipe from @tortilladeaspirina



Video recipe available

PLAY



## INGREDIENTS

### STUFFED:

- 200 g of Chistorra
- 2 eggs

### FOR THE MASS:

- 200 g strong flour
- 50 g rye flour
- 4 g of salt
- 150 g of water
- 20 g EVOO
- 5 g dry yeast



## ELABORATION

We make the dough by mixing all its ingredients and letting it rest at room temperature for 2 hours until it doubles in size.

We spread the dough, creating a thin layer. On it, we will put the chistorras, previously cut into 4 and each piece, also cut in the middle.

We boil the eggs, peel them and add them on top of the chistorra.

To form the ball, you just have to fold both sides inward, twist it into a spiral and seal the sides well.

Bake at 180° for 30 minutes and you're ready to enjoy this impressive bun.

# Classic spanish Migas with Chistorra

Special recipe from  
[@silviamdt](#)



## INGREDIENTS

- 8 Chistorricas from Navarra Goikoa
- 250 g day-old bread
- 250 g of water
- A splash of white wine
- 3 garlic cloves
- 1 onion
- Fried tomato



## ELABORATION

We cut the bread into very small, thin and small slices.

Add the water and wine and soak all the bread, mixing well, set aside.

In a splash of olive oil, sauté the peeled and whole garlic along with the chistorricas cut into pieces.

When they are half done, add the finely chopped onion and let it cook with a little salt.

Add the fried tomato and leave it stirring for 2 minutes.

Add the bread and stir well so that everything is mixed. Serve immediately.



# Salad topped with Chistorra, Apple, Walnuts & Cheese

Special recipe from [@silviamdt](#)



## INGREDIENTS

- Chistorra from Navarra Goikoa
- Endive
- Walnuts
- 1/2 pomegranate
- Cured cheese flakes
- 1/2 green apple
- 1/2 lemon
- 1/2 teaspoon honey



## ELABORATION

On a large plate or flat platter, place the cleaned escarole in a circle making a crown.

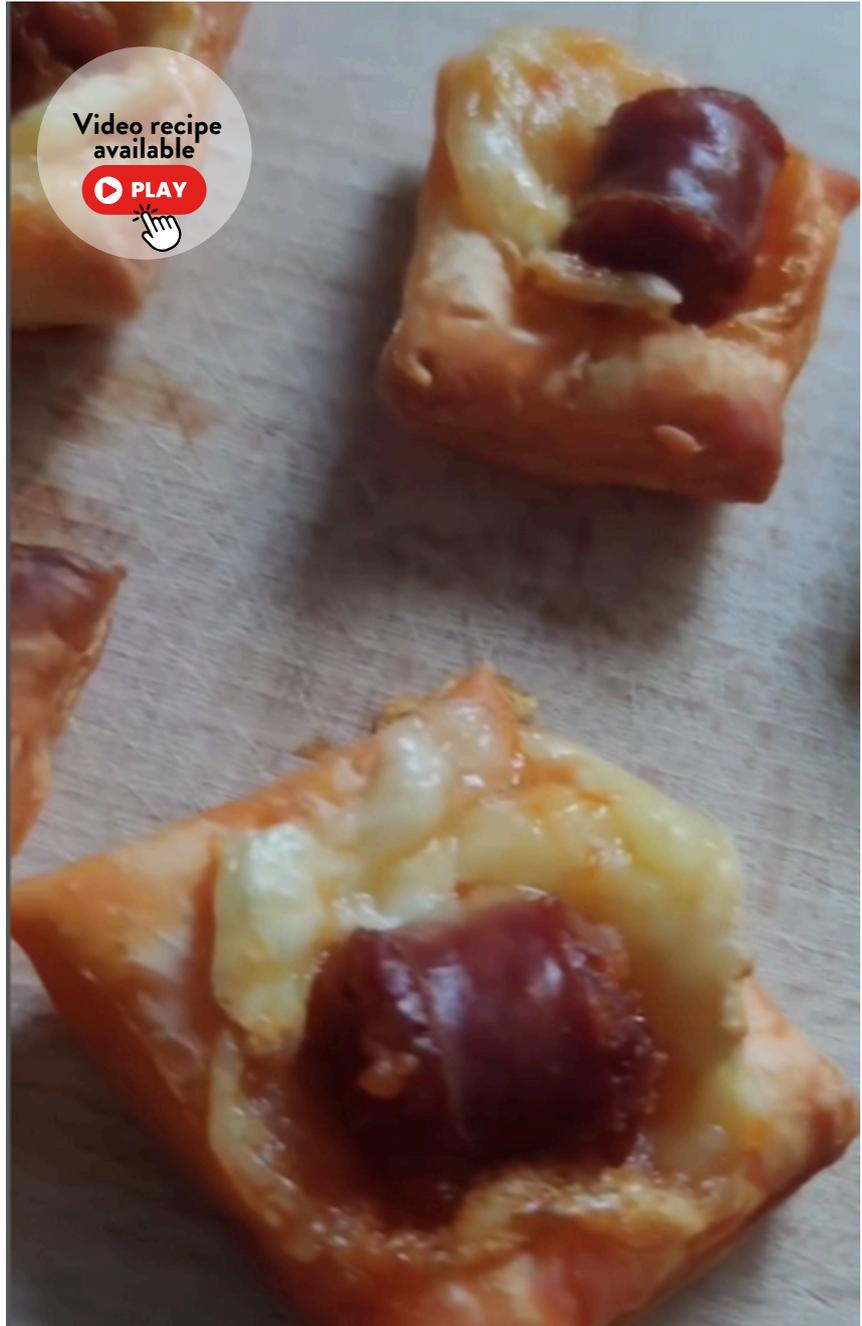
Cut the chistorra into finger-sized pieces and put it in the microwave, covered, for 1 minute at maximum power (reserve any liquid that is released).

Place the chistorra on the endive. Like the pomegranate, the apple cut into small pieces, the chopped walnuts and the cheese.

Water the salad with a vinaigrette made by mixing the liquid released by the chistorra, the juice of half a lemon and the honey.

# Chistorra Delights in Puff Pastry with Camembert Cheese

Special recipe from @eatgirls\_ss



## INGREDIENTS

- Chistorra from Navarra Goikoa
- 1 puff pastry
- Camembert



## ELABORATION

We take the puff pastry dough, roll it out and cut it into small squares.

We take out a tray suitable for oven and put baking paper on it. On top, we place the dough.

We cut the cheese into small pieces and put one of each

square of dough.

We do the same with the Chistorra, cut into pieces the same size as the cheese and place on the Camembert.

We put it in the oven until we see that the puff pastry is golden and our delicious appetizer is ready.



Video recipe available

PLAY

# Gourmet Double Meat Burguer with Chistorra and Caramelized Onion

Special recipe from  
@rockietam



## INGREDIENTS

- Chistorra from Navarra Goikoa
- Minced meat (beef or to taste)
- 2 eggs
- Caramelized onion
- Bread crumbs
- Cheddar type cheese
- Hamburger bread
- EVOO



## ELABORATION

In a bowl, mix 1 egg, the minced meat, the chopped chistorra and the caramelized onion.

We add a little breadcrumbs and mix everything well again.

We separate them into 2 portions and give them the classic hamburger shape.

We fry on a griddle or frying pan over medium-high heat with a little oil, and at the last moment we add the cheese on top so that it melts.

We also fry another egg.

We put the two meats on the bread with the fried egg on top and **enjoy it!**

# Crispy Chistorra toast with quail Egg

Special recipe from @silviamdt



Video recipe available

▶ PLAY



## INGREDIENTS

- Chistorra from Navarra Goikoa
- 4 bread sales
- 4 quail eggs
- Oregano
- Thyme
- EVOO



## ELABORATION

We cut the chistorra into small pieces. To cook them, we grease a frying pan with a little oil and place the chistorra in 4 well-separated piles on it, over medium-high heat.

We let them cook a little and, before they finish, we put 1 egg on each of the piles and a

little oregano and thyme.

We let them cook a little and, before they finish, We turn off the heat and cover so that the egg cooks in the residual heat.

Serve each serving on a slice of freshly toasted bread.  
**Amazing!**



# Chistorra and Pepper Dumplings

Special recipe from  
@olivasysoja



## INGREDIENTS

### FOR THE MASS:

- 500g flour
- 250 ml of warm water
- A pinch of salt

### STUFFED:

- Chistorra Goikoa
- 80 g minced pork
- 1 green pepper
- 1/2 red pepper



## ELABORATION

Mix the flour, salt and little by little the water. Knead until it forms a homogeneous dough and cover it for 1 hour.

Cut and fry the chistorra. Remove and in that oil sauté the vegetables with the pork. Blend until it forms a paste.

Roll out the dough and make small balls approximately 2-3 fingers thick. and introduce the

filling. Close by making small tabs.

Cook them in a frying pan by heating a little oil and placing the dumplings 2 fingers apart.

Wait for the base to toast over low-medium heat and add water (about 2/3 fingers high). Increase the heat and cover until the water evaporates (20-30 mins).

# Squid cured in Garum, Chistorra and Enoki Mushrooms

Special recipe from  
[@depoteenpote](#)



## INGREDIENTS

- Chistorra from Navarra Goikoa
- Squid
- Garum (product resulting from the fermentation of fish with salt)
- Enoki mushrooms
- Sunflower oil
- Lemon



## ELABORATION

Cut the squid (clean) into 3 or 4 large pieces and marinate covered in garum for 30 minutes. Take out, dry well and chop finely.

Prepare an emulsion with the sautéed enoki mushroom, egg, sunflower oil and a squeeze of lemon. Beat with the mixer as if it were mayonnaise.

Cut the chistorra into small

pieces and cook slowly in a frying pan. Little by little it will become crispy.

Cut the chistorra into small pieces and cook slowly. Plate with the enoki emulsion at the bottom of the plate, a spoonful of the squid tartar and place the crispy chistorra.

Finish with lemon zest at the last moment.



# Arepas stuffed with Chistorra, Guacamole and Sauces

Special recipe from  
**@gastropapilys**



## INGREDIENTS

- Chistorra from Navarra Goikoa
- Emmental cheese
- Guacamole
- Aioli
- Chimichurri
- Cornmeal
- pre-cooked white
- 1 teaspoon salt
- 250 ml of water
- EVOO



## ELABORATION

Mix the warm water with the salt, a teaspoon of oil and the flour (add the latter little by little while stirring). Mix well and cover with a cloth to let it rest for 5-10 minutes.

We take pieces of the dough and give them the classic arepa shape by making a ball and flattening it with the palms of our hands.

Cook the arepas in a frying pan with a splash of oil until golden brown on both sides.

Meanwhile, we fry the chistorra and cut it into pieces.

We open each arepa in half and fill with a slice of cheese, the chistorra, the guacamole, a little aioli and a touch of chimichurri sauce.

# Chistorra, Cheese and Scrambled Chive Skewers

Special recipe from  
[@silviamdt](#)



## INGREDIENTS

- 8 Chistorricas from Navarra Goikoa
- Grated cheese (can also be sliced)
- 1 egg
- Salt
- 4 strips of chives



## ELABORATION

We thread four chistorricas on a skewer stick and put them in a frying pan.

Cook for 3 minutes on one side, turn over and place grated cheese (or a slice of cheese) on top.

Cover and let everything cook for another 3 minutes.

so that the cheese melts.

In another pan, scramble the egg, adding a pinch of salt and chopped chives.

We place the scrambled eggs on the chistorras with the melted cheese and **enjoy this delicious skewer!**



# RECIPES WITH TURKEY BREAST



## TURKEY BREAST



Video recipe  
available

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# Turkey Breast Rolls with Homemade Guacamole and Vinaigrette



## INGREDIENTS

- Goikoa Extraordinary Turkey Breast
- Avocado
- Black pepper
- Salt
- Lime
- 1 chive
- 2 tomatoes
- EVOO



## ELABORATION

We prepare the guacamole by crushing the avocado (peeled and pitted) in a mortar, with a splash of lime juice, a little salt and a pinch of pepper.

We cut the onion and tomato into small squares, mix them and season with salt and oil. We reserve.

We spread a slice of our Extraordinaries of Turkey

breast and place guacamole in the middle.

We roll it into a roll shape and serve it on a plate along with the rest of the rolls that we are preparing.

We add the chopped chives and tomato on top, along with a pinch of chopped cilantro.

**Enjoy!**



# Avocado Toast with Turkey Breast, Tomatoes & Cheese

Special recipe from  
 @tortilladeaspirina



Video recipe available



## INGREDIENTS

- Goikoa
- Extraordinary
- Turkey Breast
- Half avocado
- Sliced Mozzarella Cheese
- Cherry Tomatoes
- Ground pepper
- Himalayan salt
- EVOO



## ELABORATION

We cut a large slice of bread (type payes or cabbage) and brown it in a frying pan with a little butter.

We add some slices of mozzarella cheese while it is still hot so that it melts.

Next, we cut some slices of ripe avocado and crush them, spreading them all over the bread.

We give it an extra touch by sprinkling a little black pepper and Himalayan salt.

We split some cherry tomatoes and pour them on top along with a splash of Extra Virgin Olive Oil (EVOO).

We crown our toast with 4-5 crumbled slices of Goikoa Turkey Breast.



# RECIPES WITH PEPPERONI



## PEPPERONI



# Baked Pepperoni Rolls

Special recipe from  
[@tortilladeaspirina](#)



### INGREDIENTS

- 2 packages of Pepperoni Goikoa
- Pizza dough (bought or homemade\*)
- Grated mozzarella
- Fried tomato

For homemade dough\*:  
- 250 g of flour  
- 150 g of water  
- 1 g dry yeast  
- 5g salt  
- 10 g EVOO



### ELABORATION

Spread the dough\* and paint the top with plenty of fried tomato.

We add the cheese on top to taste and place the Goikoa Pepperoni forming a row throughout the dough.

We cut the dough into strips following the natural row of the Pepperoni and roll it up.

We place in molds to muffin

oven and bake at 180°C for 20 minutes.

**\*Make homemade dough:** knead the ingredients, let it rest for 1 hour covered at room temperature, folding the dough every 10 minutes. about herself. Store in the refrigerator until the next day. Bake at 180°C for 20 minutes with heat up and down and you've got it.

# Pepperoni Rose Canape

Special recipe from  
@silviamdt



## INGREDIENTS

- Pepperoni Goikoa
- 2 wheat tortillas
- 100 g spreadable cream cheese
- 1 tsp. of oregano
- 1 tsp. of honey
- Arugula



## ELABORATION

Mix cream cheese with honey and oregano.

Spread on the tortillas and cut them into 3 cm strips.

Place the pepperoni on them so that it sticks out.

On the one hand and one loach overlaps with another.

Roll into a curl and place an arugula leaf to decorate.

**Finger licking good!**



# Mini Eggplant and Pepperoni Pizzas



## INGREDIENTS

- Pepperoni Goikoa
- Fried tomato
- Grated cheese
- Basil
- EVOO
- Salt



## ELABORATION

Cut the eggplant into thin slices and soak them in water and salt for 15 minutes, to eliminate bitterness.

Drain and spread the eggplants on a baking tray previously greased with oil.

We season the eggplants with a splash of oil and salt and put them in the oven at 180° for 10-15 minutes.

We remove the tray from the oven and paint the eggplants with fried tomato.

We pour the cheese and the Goikoa Pepperoni on top and put it in the oven for another 10 minutes so that they finish cooking and gratin.

Finally, we take it out of the oven again. We decorate with a little more cheese and a few basil leaves (or other spices).

# Pepperoni, Mozzarella, Black Olives and Basil Pizza

Special recipe from  
@rockietam



## INGREDIENTS

- Pepperoni Goikoa
- Pizza mass
- Fried tomato
- 1 serving of Mozzarella cheese
- Grated cheese
- black olives
- Fresh basil or basil oil
- Semolina (to work the dough)



## ELABORATION

Sprinkle semolina on a table to be able to work the dough without it sticking.

We take out the dough and, carefully, we shape it following the steering wheel technique, which consists of rotating the dough as if it were a steering wheel, causing it to stretch itself due to its own weight.

We spread the dough on a baking tray and add a layer of fried tomato, sliced mozzarella, pepperoni, grated cheese and sliced black olives on top.

We put it in the oven at 220°C (or at the temperature indicated on the dough packaging), finishing with a little basil oil or fresh basil.

A top-down view of a rustic wooden table. In the center, a large, shallow, reddish-brown ceramic bowl is filled with a hearty stew of yellow beans and chunks of chorizo. To the left, a smaller metal bowl contains bright red chili powder. In the upper center, a whole chorizo sausage is cut in half, showing its dark, textured casing and the reddish filling. A wooden spoon with a smooth, rounded bowl is positioned at the bottom of the frame. The text 'RECIPES WITH CHORIZO' is overlaid in white on a semi-transparent red rectangular background.

RECIPES WITH

CHORIZO

## CHORIZO



# Vegetable Dumplings with Chorizo



### INGREDIENTS

- 200g. Goikoa Chorizo Taquitos
- 1 onion
- 2 garlic
- 2 green peppers
- 1 eggplant
- 1 leek
- Fried tomato
- puff pastry
- Oregano
- Salt
- EVOO



### ELABORATION

We chop the onion and garlic and sauté them in a large frying pan. While it is frying, we add the chorizo.

We clean and chop the green pepper, leek and eggplant (peeled) and add it. We add oregano and salt to taste and let it cook little by little.

We add 4 tablespoons of fried tomato and remove from heat. We let it cool.

We cut the dough into round portions using a glass as a reference. We reuse the leftover dough.

We beat the egg and spread the edges of the dough portions to seal them. We fill and close, sealing the edges with the help of a fork.

Place on a greased baking tray and brush with the rest of the egg. We bake 20 mins. at 185°C.



# White Beans with Chorizo and Bacon



## INGREDIENTS

- BBQ Chorizo
- Goikoa
- Goikoa bacon
- 400 g white beans
- 1 piece of leek
- 1 onion
- 3 garlic cloves
- 1 teaspoon paprika
- 4 tablespoons fried tomato
- Salt
- EVOO



## ELABORATION

In a large saucepan, add a little oil and sauté the halved onion, garlic and leek for 2-3 minutes. Add tomato, stir well and let it continue cooking.

Cut the chorizo and bacon into slices and add them to the stew. Mix it well so that it gives flavor to the entire stew and let it cook everything together for 2-3 minutes.

Add the paprika and the white beans that have been in for 10-12 hours. previously soaked.

Pour water until it covers 3 fingers and put it on high heat.

When it starts to boil, remove the foam and lower the heat, letting it cook for 60 minutes over medium heat. (It is important that the beans do not run out of water).

Remove the vegetables, mash them and add them again. Stir well and cook for 10 minutes more so that the sauce binds. Turn off the heat but let it sit to intensify the flavor.



# Pasta with Burrata and Chorizo Tacos

Special recipe from  
@silviamdt



## INGREDIENTS

- 70 g of diced Chorizo Goikoa
- 100 g of fine pasta
- 1 ball of burrata cheese
- 3 branches of chives
- Mix of 3 peppers
- EVOO



## ELABORATION

We cook the fine pasta in salted water for 4 minutes (or the time recommended on the packaging). Drain and reserve.

Remove the liquid from the cheese and crush the burrata with the help of a fork.

Place the pasta in a deep plate (in which we are going to present it) and add the cheese on top.

In a frying pan with a touch of oil, brown the chorizo cubes so that they release all the juice and add them on top of the pasta.

Chop the chives very finely and sprinkle it on top.

Finally, we grind the pepper mixture and add a little. We now have our pasta ready to eat (and fall in love with its flavor)!

# Salty Chorizo Donuts

Special recipe from  
@silviamdt



## INGREDIENTS

- 75 g of Chorizo Goikoa
- 2 eggs
- 100 g cream cheese
- 20 g EVOO
- 1/2 tsp. of salt
- 1 tsp. of oregano
- 80 g flour
- 4 g yeast
- Ketchup
- Grated cheese



## ELABORATION

We cut the chorizo and mix with the rest of the ingredients.

Grease a donut mold and fill with the mixture, filling each hole approx. 3/4 parts.

Put in the oven at 180°C for 15 minutes or until you poke it with a toothpick and it come

out clean. (Can also be done in Ayrfrier).

Unmold the donuts while they are still warm.

Add the fried tomato on top and top with a little grated cheese. (It is recommended to taste immediately).



# Spanish Migas with Chorizo and Egg

Special recipe from @depoteenpote



## INGREDIENTS

- Chorizo or Chistorra Goikoa
- Panko
- 2 eggs
- 2 cloves of garlic
- 2 teaspoons sweet paprika
- Salt
- EVOO



## ELABORATION

Chop the chorizo or chistorra and cook in a frying pan without oil. Remove when it is very crispy and reserve the fat that has been released.

Lightly brown the finely chopped garlic in the fat.

Add panko (it is the secret to extra crunchy express crumbs) and the chorizo or chistorra and cook without stopping stirring. (You may need more oil.)

Add the paprika, mix and remove from heat. Reserve hot.

Cook the egg in the roner or sousvide at 65°C, 40 minutes.

Plate the crumbs, make a hole where we will marry the egg. Finish with some beautiful pieces of crispy chorizo or chistorra.

Optional: add a little gochugaru (Korean chili pepper).

# Romesco Eggs with Confit Chorizo and Vegetables

Special recipe from  
@\_elladoesfood



## INGREDIENTS

- Chorizo Goikoa
- Some kale leaves
- fresh spinach
- Pesto Sauce
- Romesco sauce
- 1/2 lemon
- Garlic powder
- EVOO
- 1 egg
- Honey
- Almonds laminated
- Salt
- Chilli or cayenne



## ELABORATION

We cut the kale and put it in a pan with oil and the juice of 1/2 lemon. Cover and steam for 1-2 minutes. Next, add a big handful of chopped spinach, a little garlic powder, mix it all together and let the spinach cook.

We make a small hole in the center and add a few tablespoons of pesto and an egg. We let the white cook a little and cover for 2-3 minutes. Remove from the fire.

In another pan, fry the chopped chorizo, and when it is done, cover with honey. We lower the heat and let it set.

We pour hot romesco sauce over the eggs and vegetables, and then the chorizo.

Finally, we give it the final touch by sprinkling sliced almonds, sea salt and chilli flakes on top. **Serve and enjoy!**



# Crispy Chorizo and Cheese Cake at Airfyer

Special recipe from @airfyrecetas



## INGREDIENTS

- Chorizo Goikoa
- 6 wheat or corn tortillas
- 2 eggs
- Salt and pepper
- splash of milk
- Grated cheese
- Fresh basil



## ELABORATION

We take the wheat tortillas and fold them making pleats as if it were an accordion and place them in an oven-safe container.

We cut the chorizo into slices and put it between the folds of the tortillas.

In a bowl, beat the eggs, salt, a little milk, cheese, fresh basil, and pepper well.

We bathe the wheat tortillas with this mixture, covering everything.

We put it in the air fryer and program 5 minutes at 180°C. When we see the cheese browned, we lower it to 130°C and leave it for another 18 or 20 minutes so that everything is cooked well.

We take it out of the oven and **enjoy our cake!**

# Salad with Fried Egg Sauce, Chorizo and Soy Cured Yolk

Special recipe from  
[@rockietam](#)



## INGREDIENTS

- Diced Chorizo
- Goikoa
- Soy
- 3 eggs
- EVOO
- Salt
- splash of milk
- Valentina hot sauce (optional)
- Potatoes
- Peas
- Carrots



## ELABORATION

We separate the yolk from 1 egg and immerse it in a glass with soy so that it cures. Reserve.

Next, we fry 2 eggs in hot oil (so that they come out crispy) and put them in a blender glass, to which we will also add a splash of oil, milk, salt and a little hot sauce (optional). We beat until we get a mayonnaise.

To make the salad, you can boil the potatoes, peas and finely

chopped carrots, or use a salad preparation. When it is ready, we mix it with the mayonnaise.

We plate the salad with the help of a mold to give it shape and pour a layer of chorizo cubes on top (we can also pass them through the pan a little if we want it to release more flavor).

Finally, we top it with the egg yolk and **enjoy!**



# Bread with Candied Chorizo, Capers, scrambled Eggs and Harissa

Special recipe from  
 @\_elladoesfood



## INGREDIENTS

- Chorizo Goikoa.
- 1 cube of butter
- 2 eggs
- Maple syrup
- 1 tablespoon capers
- 1 muffin of bread
- Harissa (typical Tunisian spicy sauce)



## ELABORATION

In a frying pan, melt a cube of butter and fry the eggs in it.

In another pan we fry the chorizo cut into cubes and, once done, we add maple syrup so that it covers everything. We let it confit over low heat and, at the last moment, we add the capers, leaving a little more on the heat so that it absorbs the flavor of the chorizo.

We toast a bread muffin and open it in half. (We can change it for any other type of bread that we like).

Next, we spread the bread with the harissa paste to give it a spicy touch and place the fried eggs and the chorizo confit with capers on top.

**Enjoy a recipe full of flavor!**



# Meat Lasagna with Spicy Chorizo



## INGREDIENTS

- 200 g. of Spicy Chorizo Goikoa
- A package of lasagna plates
- 500g. minced meat
- Half red pepper
- Half an onion
- 1 carrot
- 200g. tomato sauce
- Emmental cheese
- Oregano
- Basil
- Bechamel
- EVOO



## ELABORATION

Cut and fry the pepper, carrot and onion over low heat with a pinch of salt.

We add the minced meat and the Chorizo into pieces and let it all fry together.

Next, we add the tomato sauce, the spices and let it cook.

Meanwhile, boil the plates in a saucepan with plenty of water, drain and we dry it on

absorbent paper.

On a baking tray we assemble one of plates, the mixture of vegetables, meat and chorizo and on top of it the bechamel. We repeat this order until finished.

Finally we add the grated cheese and put it in the oven at 180°C for 10 minutes and **it's ready to enjoy!**



# RECIPES WITH COOKED HAM

## COOKED HAM



# Cooked Ham Sandwich with Spiced Apple



### INGREDIENTS

- Extraordinary Cooked Ham from Goikoa
- 2 slices of pipe bread
- 1 small apple
- Arugula
- Garam masala
- Curry
- 1 tbsp. mustard
- Salt, pink and black pepper
- EVOO



### ELABORATION

We peel the apple, remove the core and cut it into segments.

Cook over medium heat with a little water, garam masala, curry and a pinch of black pepper, stirring carefully from time to time until tender. (It is important that the apple remains whole without disintegrating).

We spread one of the slices of bread with mustard, to taste. We place some slices of

Goikoa Cooked Ham, arugula on top and the apple.

Drizzle with a little oil and a touch of pink pepper.

We put the other slice on top and... **bon appétit!**

Video recipe  
available

PLAY



# Brioche Sandwich with Cooked Ham, Mustard, Parmesan and Onion

Special recipe from  
[@tortilladeaspirina](#)



## INGREDIENTS

- 4 slices of Cooked Ham, Extraordinary from Goikoa
- Brioche Bread
- 1 cube of butter
- Parmesan cheese
- 1 onion
- Mustard
- Salt
- Pepper



## ELABORATION

In a hot pan, add the butter and, when it has melted, add the onion cut into thin slices, a little salt and pepper. We let it poach and remove.

In the fat that has remained in the pan, brown two slices of brioche-type bread, letting them soak up the flavor and become perfect.

Grate the Parmesan cheese over the two slices of brioche, creating a generous layer.

Next, we spread the mustard on top of one of the two slices and, then, a layer of the poached onion.

Finally, we add the cooked ham and close the sandwich.



# Japanese Gyozas with Cooked Ham and Vegetables



## INGREDIENTS

- 12-15 slices of Extraordinary Cooked Ham from Goikoa
- 1 leek
- 1 carrot
- 1 clove garlic
- Fresh chives
- Soy sauce
- EVOO
- Gyoza dough package



## ELABORATION

Peel and cut the leek, carrot and garlic. We add a splash of soy and sauté.

When we have it almost ready, we divide the ham and add it to the vegetables so that it gives flavor and juiciness.

Fill the gyozas by placing the filling we just prepared in the center of each dough wafer, approx. the amount that fits in a teaspoon.

To close, moisten the edges with wet fingers and close by making the classic ladder folds, applying a little pressure. Repeat.

Cook in a steamer for 12-15 minutes. And then give them a crunchy touch by grilling them with a little oil.

Serve with a little chives on top and a soy sauce.



# Crispy Cooked Ham and Cheese Rolls



## INGREDIENTS

- 10 slices of Extraordinary Cooked Ham from Goikoa
- 10 slices of cheese
- 1 egg
- Bread crumbs
- Olive oil
- Fresh parsley (optional)



## ELABORATION

We spread a slice of Cooked Ham, place another slice of cheese on top and roll it up. Repeat with everyone.

We coat them, passing them through beaten egg and breadcrumbs. (To make it easier to handle, we can prick the roll with a toothpick).

We remove the toothpick. We put a frying pan with plenty oil

over medium heat and, when it is hot, fry the rolls, turning them over so that they are golden brown on all sides.

We remove the toothpick. We put a frying pan with plenty We take them out and place them on absorbent paper so that the excess oil soaks up.

We add a little chopped parsley on top to taste and all we have to do is... **enjoy!**

# RECIPES WITH SERRANO HAM



## SERRANO HAM



# Peas with Diced Ham and Egg

Special recipe from  
[@tortilladeaspirina](#)



### INGREDIENTS

- 70 g of diced Serrano Ham
- Goikoa
- 1 jar of canned peas
- 1/2 onion
- 1/2 glass of tomato sauce
- 1 egg
- Fresh parsley
- EVOO



### ELABORATION

Chop the onion and fry it in a frying pan over a medium heat with a pinch of salt.

Add the diced ham and fry again over a medium heat.

Add the peas, stir well and let them soak up the flavour of the ham.

Add the tomato sauce (better if it is homemade), and let it all

heat up together.

Serve in an ovenproof dish and place an egg in the centre. Bake in the oven for 10 minutes at 180°C to cook.

Remove from the oven, add a little chopped parsley on top, a touch of extra virgin olive oil and **it is ready to delight everyone!**

# Sautéed Vegetables with Serrano Ham

Special recipe from @silviamdt



## INGREDIENTS

- 70 g of diced Serrano Ham Goikoa
- Mushrooms
- Frozen green beans
- Onion
- Tomatoes
- Red pepper
- Green pepper
- 1 clove garlic
- 1 egg
- EVOO



## ELABORATION

Cook the frozen green beans for 4 minutes in salted water and set aside.

Dice the onion, tomato, peppers and garlic and sauté in a frying pan with oil. Then add the mushrooms and cook for 8 minutes over low heat.

Add the drained green beans to the vegetables and mix.

In a frying pan with a drizzle of oil, brown the ham cubes and add them to the vegetables in the frying pan. Mix so that everything is impregnated with the flavour of the ham.

Meanwhile, cook a grilled egg and, when it is done, we can plate it. To do this, place the vegetables on a plate and top with the egg.



# Open Omelette with Ratatouille, Cheese and Serrano Ham Chips

Special recipe from @silviamdt



## INGREDIENTS

- 20 g of dried Serrano Ham Chips Goikoa
- 2 eggs
- 4 spoonfuls of pre-cooked ratatouille (can also be homemade)
- Slices of cured cheese
- EVOO



## ELABORATION

Beat the eggs, season with salt and pepper and cook in a frying pan with a drizzle of olive oil over a medium-low heat.

When it begins to set, add the ratatouille in four mounds.

Cover with another frying pan and leave to cook for 2 minutes, over a low heat, to allow the pisto to heat up and the omelette to continue to cook.

Add the cheese slices and cover again for another 30 seconds.

Uncover and add the Serrano ham chips, so that they remain crispy.

Serve on a plate and serve immediately to enjoy all the flavour of this exquisite freshly cooked vegetable dish. **Enjoy!**

# Cheese, Avocado and Serrano Ham Spread Dip

Special recipe from  
[@silviamdt](#)



Video recipe  
available

 PLAY



## INGREDIENTS

- 20 g of dried Serrano Ham Chips Goikoa
- 120 g cream cheese
- 25 ml milk
- 1 garlic clove
- 1/2 avocado
- 1 egg
- Oregano
- Sweet paprika
- Salt



## ELABORATION

Mix the cream cheese with the finely chopped garlic clove (if you have a garlic press, all the better), the milk and a pinch of salt.

When everything is well mixed, place as a base on the presentation plate.

Peel and cut half an avocado into half moons and place it on

top of the previous mixture, right in the centre.

Boil an egg, peel it and add it cut in half.

Add the ham chips, lightly chopped by hand, and sprinkle the paprika and oregano on top.

**Yummy...**



# Spanish Salmorejo with Serrano Ham



## INGREDIENTS

- Diced Serrano Ham Goikoa
- 1 kg ripe tomatoes
- 150-200 g of breadcrumbs
- EVOO
- 1 clove of garlic
- 3 eggs
- Salt



## ELABORATION

Wash the tomatoes, cut them in an X shape and immerse them for half a minute in boiling water to make them easier to peel.

Peel the tomatoes, cut them and crush them in a deep bowl.

Add the breadcrumbs, garlic, oil and salt to taste. Blend everything well again until you obtain a light cream.

Boil the eggs for 8 minutes, peel them and break them into small pieces. Serve in a bowl with a drizzle of oil.

Open the bag of Goikoa Serrano Ham Taquitos and serve in another small bowl.

To eat, pour the ham and hard-boiled egg over the salmorejo (you can also add onion and green pepper on top).



# Toast with Poché Egg and crispy Serrano Ham



## INGREDIENTS

- 2 slices of Goikoa Gran Reserva Serrano Ham
- 1 slice of bread
- 1 slice of bread
- Cream cheese to taste
- Chives
- Salt and pepper



## ELABORATION

Toast a slice of bread and spread it with cream cheese.

For the poached egg, line the inside of a glass with cling film. Grease with a few drops of olive oil and add the egg, a pinch of salt and pepper.

Close the film with kitchen string, making a small packet, and boil for 4 minutes.

Remove to a bowl of very cold water to stop the cooking. Remove the film and place the egg on the toast.

Cut the slices of Serrano ham and fry them in a frying pan with a little oil. Remove them and place them on top of the poached egg.

Top with some fresh chives and that's it!



# Homemade Serrano Ham Croquettes



## INGREDIENTS

- 150-200 g of diced Serrano Ham Goikoa
- 1 small onion
- 1 clove of garlic
- 100 g flour
- 1 litre of milk
- 3 eggs
- Breadcrumbs
- Olive oil



## ELABORATION

Chop the garlic and onion and fry them in a frying pan with plenty of oil for 5 minutes. Then add the diced ham and leave to fry.

Add the flour, stirring to get the flavour and then, little by little, the preheated milk (to avoid lumps, stir with a whisk while pouring in the milk).

Cook over a low heat, stirring constantly for 20 minutes.

Pour into a greased tray, cover with cling film and leave to rest.

Once cool, cut into rectangular portions and mould into the classic oval shape.

Dredge in flour and beaten egg and fry.



# Pannini with Serrano Ham and Barbecue Sauce



## INGREDIENTS

- Diced Serrano Ham Goikoa
- 1 loaf of bread
- 1 onion
- Cooked corn kernels
- Oregano
- Pepper
- Grated cheese



## ELABORATION

Cut the loaf of bread into pieces of about 15 cm and cut them in half into two pieces of toast.

Next, spread all the pieces of bread with plenty of barbecue sauce on the crumb side.

Cut the onion into julienne strips and spread them on the paninis, together with the corn, as desired.

Pour the diced ham over the paninis and finish by covering with grated cheese and sprinkling a little oregano and pepper on top.

Bake in the oven for 10 minutes at 190-200 °C to brown, take out and serve.

**Delicious!**



# RECIPES WITH OTHER DELICACIES

## FUET



# Fuet, Mozzarella and Tomato Tartlets on Airfryer

Receta especial de  
@airfryerrecetas



### INGREDIENTS

- 50 g of Fuet Extra Goikoa Balls (50 g)
- 6 slices of sliced bread
- Fried tomato
- Mozzarella cheese
- Basil or oregano
- EVOO



### ELABORATION

Take a glass and cut the slices of bread into circles with the edge of the glass. Place them in cupcake moulds, fitting them tightly together.

Mix a little oil and basil and paint the bread with a silicone brush.

We put them in the airfryer and set at 180 degrees and 7-8 minutes.

Remove the pan from the air fryer and add a little fried tomato, mozzarella cheese and the fuet balls to each mould.

Sprinkle a little basil (or other spices to taste).

Set the airfryer to 160 degrees for 5-6 minutes and **it's ready to enjoy!**



## Leek and Bacon Quiche Lorraine



### INGREDIENTS

- 130 g. of Bacon Goikoa
- 3 leeks
- 1 sheet of shortcrust pastry/crust pastry
- 3 eggs
- Half an onion
- 200 ml. cream
- 100 g. grated cheese
- EVOO



### ELABORATION

Dice the onion and leeks and fry them with a little oil & salt. Leave to fry for 15 minutes

Meanwhile, fry the bacon, previously cut into strips as thick as you like.

Beat the eggs and add the cream, half the cheese, salt, pepper, the poached leeks and the bacon. Stir everything together.

Place the shortcrust pastry in a greased baking tin, fitting it into the base, and prick it with a fork.

Pour the previous mixture into the pastry, spread it well over the whole surface and cover with the other 50 g. of cheese.

Bake in the oven for 25 minutes at 200°C. **Yummy!**

# THE GOIKOIA RECIPE BOOK