

# Garlicky Ray Wing, Chorizo, Caper, Olive



## <Ingredients (Serve 4)>

- 1 Ray wing
- 60g Chorizo
- 4 cloves Garlic
- 2 tsp Caper
- 4 Tbsp Green olive
- 1 handful Dill
- 1/2 Orange
- Parsley
- 1 Tbsp Extra virgin olive oil
- 1 heap tsp Smoked paprika powder
- Sea salt

1 tsp Salmorreta (Smoked pepper paste) (Optional)



## <Method>

### 1. Infuse the flavours into the olive oil

Pour the olive oil into a stew pan and add chopped garlic, chopped chorizo, smoked paprika powder, Salmorreta (optional) and 1 pinch sea salt.

Heat on low heat and stir until the flavours are infused into the oil.



Add the chopped dill (please use the stalks also).



### 2. Simmer the ray wing

Wash with running water and wipe off any excess water.



Sprinkle 1 tsp sea salt over.

Place the ray wing into the stew pan and coat with the sauce well.



Add the capers and olives and simmer on low heat with lid for 10 minutes.

### 3. Serve

Remove from the heat and sprinkle the orange juice over and chopped parsley.

Enjoy scraping with your spoon!



