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# WHAT'S COOKING AT 10 GARDEN STREET?

*Felicita Sala*



PRESTEL

MUNICH • LONDON • NEW YORK

FOR MY MOTHER, WHOSE DOOR IS ALWAYS OPEN,  
WHOSE TABLE IS ALWAYS FULL.

- F.S.



SOMETHING SMELLS GOOD  
AT N. 10, GARDEN STREET.  
DELICIOUS, ACTUALLY!



IN THIS KITCHEN,  
PILAR BLENDS UP  
TOMATOES IN A BIG POT



2 POUNDS RIPE TOMATOES



1-2 GARLIC CLOVES, MINCED



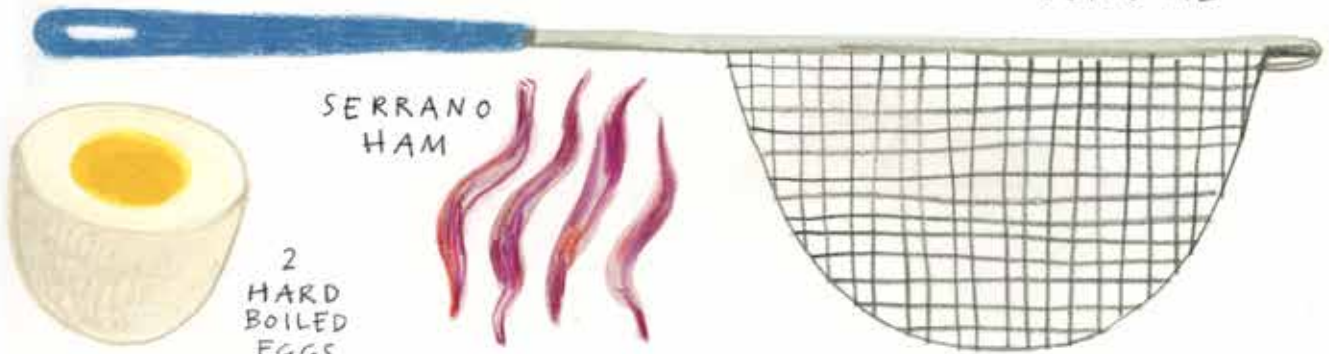
1 TSP SALT



8 OUNCES OF YESTERDAY'S BREAD, CHOPPED



1/2 CUP EXTRA VIRGIN OLIVE OIL



SERRANO HAM

2 HARD BOILED EGGS

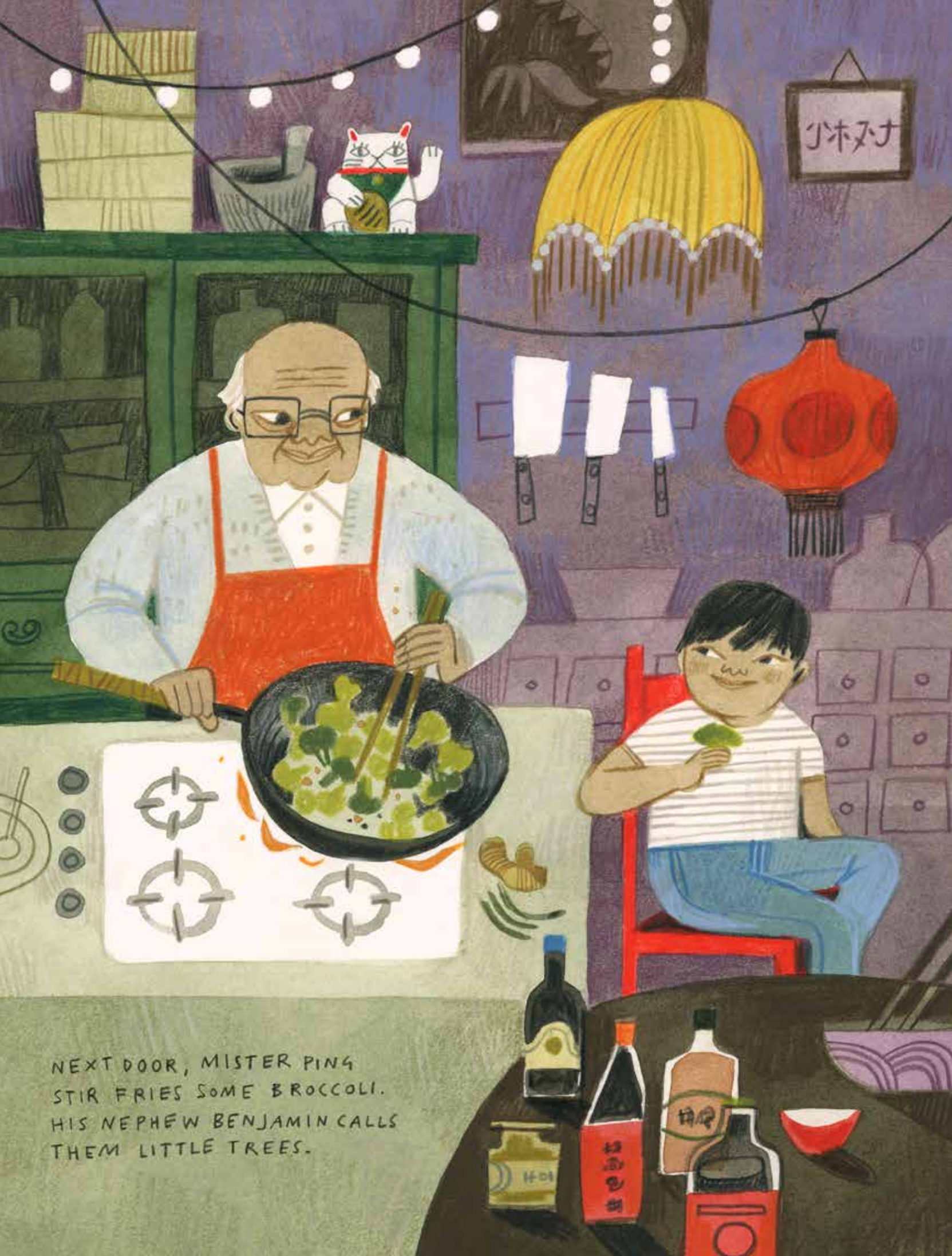


## SALMOREJO

CHOP THE TOMATOES AND BLEND IN A LARGE BOWL OR POT WITH THE MINCED GARLIC UNTIL SMOOTH. PASS THROUGH A SIEVE TO GET RID OF SEEDS. ADD THE BREAD AND BLEND UNTIL SMOOTH. MIX IN THE SALT AND OLIVE OIL. SERVE WITH CHOPPED HARD BOILED EGGS AND STRIPS OF SERRANO HAM.

SERVES 6





小本又ナ

NEXT DOOR, MISTER PING  
STIR FRIES SOME BROCCOLI.  
HIS NEPHEW BENJAMIN CALLS  
THEM LITTLE TREES.



2 SMALL HEADS OF  
BROCCOLI, CHOPPED



1 TBSP  
SESAME  
SEEDS

1 TBSP  
SESAME  
OIL  
+ more  
for  
frying



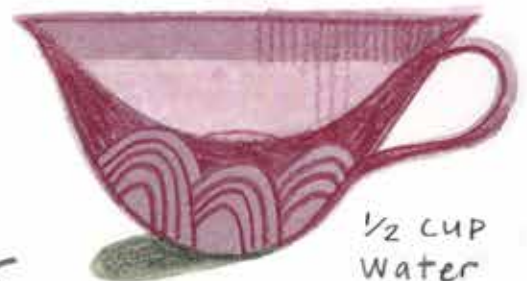
SALT



1 TBSP  
MINCED  
GINGER



2 TBSP SOY SAUCE



1/2 CUP  
Water  
or STOCK

## LITTLE TREES (SESAME SOY BROCCOLI)

TOAST SESAME SEEDS IN A HOT, DRY PAN UNTIL THEY START TO POP. IN A CUP, MAKE THE SAUCE BY MIXING SESAME OIL, SOY SAUCE, AND WATER. HEAT A LARGE WOK OVER MEDIUM HEAT, ADD A LITTLE SESAME OIL AND STIR FRY THE GINGER FOR 1 MINUTE. TURN HEAT TO HIGH AND STIR FRY BROCCOLI FOR 2 MINUTES. ADD THE SAUCE AND STIR FRY FOR 5-6 MORE MINUTES. STIR IN THE SESAME SEEDS AND SEASON WITH SALT.

SERVES 4