

Chorizo-Manchego Quick Bread

Serves 1 | Active Time: 20 minutes | Total Time: 50 minutes

Swick

Chef's Notes

*Chorizo is a Spanish sausage that goes really really well with this bread. You can use either fresh chorizo and cook it yourself (as we did) or you can buy dried-fully cooked chorizo. Chorizo is a spicy pork sausage seasoned with paprika and garlic.

Manchego Cheese is a Spanish sheep's-milk cheese. It has a fairly mild taste with a chewy texture, which makes it great for this bread; however, almost any cheese can be substituted.

This bread works well for breakfast...with a fried egg or just on its own. For lunch or dinner it would be great with a big bowl of chili and a nice light salad.

This recipe was inspired by a bakery called Sweet Revenge in Manhattan's West Village.

Step 1: Frying the Chorizo Sausage

- 8 oz (approx. 2) chorizo sausage*
- 1 tsp grapeseed or vegetable oil

Remove the casing from the chorizo and break up into about 1/2" -inch pieces.

*See notes below for more info on chorizo.

Heat a fry pan over medium-high heat. Once hot, add the oil and then the chorizo. Fry until just cooked through (it will continue to cook in the oven).

Drain the chorizo well on several paper towels and let cool completely while you prepare the flavoring ingredients.

Preheat oven to 375°F (or 190°C).

Step 2: Preparing the Flavorings

- 6 oz Manchego cheese**
- 4 to 6 green onions (approx. 2/3 cup)

Remove the rind from the cheese and then either dice or cut into 1/4" -inch thick matchstick-size pieces. The matchstick shape works well because when you take a bite of the bread, you get a bit of the delicious stringy cheese in each bite.

**See notes below for more information about Manchego cheese.

Finely, slice the green onion and set aside.

Step 3: Mixing the Dry Ingredients

- 2 1/4 cups all-purpose flour
- 2 tbsp sugar
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 1/2 tsp quality sea salt
- 1 tsp freshly ground black pepper

In a large bowl, whisk together these 6 dry ingredients.

Step 4: Adding the Flavorings

Fold the chorizo, cheese and green onions into the dry ingredients. Mix until evenly distributed.

Almost any flavoring can be substituted or omitted. The flavorings you add are entirely up to you. Goat cheese would go nicely, as would bacon. Really the flavor combinations are endless, so have fun!

Step 5: Mixing the Wet Ingredients

- 2 large eggs
- 6 tbsp olive or grapeseed oil
- 1 tbsp Dijon mustard
- 3/4 cup buttermilk
- 1 cup ricotta cheese (full-fat or part-skim)

In a medium bowl, briefly whisk the eggs to break them up. Then add the oil, mustard, and buttermilk and whisk to combine. Lastly, add the ricotta and mix until everything is evenly blended.

Step 6: Mixing the Wet Into the Dry Ingredients

Add the wet ingredients (buttermilk mixture) to the dry ingredients (flour-chorizo mix). Gently fold together until just blended.

Step 7: Preparing to Bake

- parchment paper

Spray a 9" × 13" -inch baking tray with non-stick spray and then line the pan with a piece of parchment paper.

Alternatively, you could use muffin tins, or any other shaped pans. Just be sure the pans are non-stick or that you line the pan with parchment paper to avoid sticking.

Pour or spoon the batter onto the parchment-lined tray.

Step 8: Flattening the Batter

- 1 tsp smoked Spanish paprika (optional)

Using an offset spatula, evenly distribute the batter around the pan. You may find it easy to wet the spatula a bit to prevent the batter from sticking.

If desired, sift a bit of smoked paprika over the entire surface of the batter (skip this if you find smoked paprika too overpowering). Alternatively, you can try sprinkling a bit over half of the pan to see how you will like it. You could also sprinkle a bit of fleur de sel over the top.

Step 9: Baking the Bread

Bake for approximately 25 to 35 minutes, or until golden brown and the center springs back when lightly touched. The time will vary depending on your oven and what pan you have used to bake the bread.

Once done, let cool slightly and then remove from the pan.

Step 10: Serving the Bread

This bread is BEST if served slightly warm, as the cheese is still stringy and warm. It is also quite delicious when served at room temperature.

This bread can be made up to 8 hours ahead and reheated slightly before serving.