



### INGREDIENTS

- 1 chorizo
- 30ml grappa or similar alcohol
- Bread, for serving

## Flaming Chorizo

This dish, called chouriço à bombeiro (fireman's chorizo) in Portuguese, has been on the menu at Bibo Wine Bar since it first opened and always draws stares from around the dining room. I love the aroma and flavour of La Boqueria's smoked chorizo for this dish. Traditional Portuguese chouriço tends to be drier than the more widely-available Spanish chorizo, so Jose recommends drying it out uncovered in the fridge for a few days. Charlie's Deli in Petersham sometimes has the traditional oval terracotta dishes, called assador de barro, otherwise improvise with a wire rack over a shallow heat-proof dish. Aguardente bagaceira, the Portuguese version of grappa, is traditionally used for the flaming, but any spirit over 40% will work.

**Serves 2 as a snack**

### METHOD

1. Preheat oven to 200°C.
2. Cut 5 or 6 deep diagonal cuts into the chorizo without cutting all the way through.
3. Place on an assador de barro or rack over a heat-proof dish.
4. Place in the oven for 10 minutes.
5. Remove from oven.
6. Pour alcohol into the hot dish under the chorizo.
7. Place on a heat-proof mat on the table and ignite the alcohol.
8. When flames subside, serve slices of chorizo with bread.