



## PLATE CLASS

### Susan Jung

I have been looking for Mexican *chorizo*, but it does not seem to be available in Hong Kong. I recently found a spicy Spanish *chorizo*, which looks the same as the Mexican version but, unfortunately, is not.

Mexican *chorizo* is soft, fatty, spicy and delicious. It needs to be removed from its casing before being cooked and the fat should be skimmed off.

Spanish *chorizo* is firm and can be sliced like salami or any other hard sausage. Until someone decides to import the Mexican kind, the Spanish version will have to suffice. Be sure to buy the La Piquera brand of "Chorizo Extra", available at city'super. If you can get hold of some Mexican *chorizo*, these burritos will be even better.

#### **Chorizo burritos**

2-3 *chorizo* sausages  
4 medium-sized new potatoes (do not use baking potatoes)  
4 large eggs  
4 flour tortillas

Boil the potatoes until they are just tender – do not over cook. Cool them under cold water, peel and dice. Remove sausages from casing and cook in an ungreased, hot pan, breaking them into small pieces. Skim off fat.

When the sausage is cooked, add the potatoes and mix in thoroughly.

Beat eggs with a few tablespoons of water or milk. Heat another pan and make softly scrambled eggs. Heat tortillas over an open flame. Put scrambled eggs down the centre of each tortilla, then top with the *chorizo*/potato mixture. Fold up bottom and sides of tortilla and serve immediately.