Sor Chiclana

The recipes of sor Chiclana

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Table of Contents

Greetings from the Mayor 5

Introduction 6

Restaurants

- Cachito Novo 13
- Chiringuito Bongo 15
- Club de Tenis La Barrosa 17
- Coconovo Beach 19
- Cuartel del Mar 21
- Flor de Tuna 23
- Hotel Royal Hideaway Sancti Petri 25
- La Azotea by Aroma de Mar 27
- La Casa del Farero 29
- La Embajada 31
- La Medina de Tetuán 33
- Mariscos Castilla 35
- Molino "La Canalla" 37
- Restaurante El Farito 39
- Restaurante El Relio 41
- Restaurante La Herradura 43
- Restaurante La Trastienda 45
- Restaurante Playa La Loma 47
- Restaurante Popeye 49
- Restaurante Salinas de Chiclana 51
- Restaurante Viña del Mar Sancti Petri 53
- Show de Tapas 55

Directory 60

Gratefulness 64



The Mayor's greetings

The publication of this recipe book 'Sor Chiclana' is the goal of an initiative launched to provide more value to a product of our land, such as the cake that the Augustinian Recollect Nuns bake at the convent located in Jesus Nazarene.

This is the implementation of a dessert called 'Sor Chiclana' that each restaurant includes in its menu and the renowned almond cake of the Augustinian mothers. Therefore, people who go to these establishments will try these desserts. In addition, they can purchase this book, which brings together the history of the convent and its exquisite cake and each one of the dessert recipes.

As Mayor, I can only be proud of these works and initiatives. They are an excellent way of learning about our products, our gastronomy, our establishments and our culture, carrying something as typical as the "torta de las monjas" (Nuns' cake).

I invite all Chiclaneros to participate in this gastronomic route and try these desserts and everyone who visits our city because it is well worth trying them when visiting our restaurants. Come and enjoy it!

José María Román

Mayor of Chiclana



Introduction

The Augustinian Recollect Nuns have been, for centuries, an inseparable part of the history of Chiclana. They belong to that journey through the years that Mother Antonia de Jesús initiated when she arrived in the town in the second half of the 17th century.

Thus began the path of the Augustinian Recollect Nuns in the cloistered convent annexed to the Jesus Nazareno Church, completed in 1674. It was also the first convent of these characteristics in the province of Cádiz. Such was the relevance of Mother Antonia de Jesús that after years her beatification was requested, a process still underway.

Its name, then, has been linked to that of Chiclana de la Frontera ever since. While they have carried out their religious work, the nuns have also contributed to increasing the attractiveness of Chiclana thanks to their unique skill with confectionery. And among all his creations, the almond cake is, without a doubt, the most renowned.

The Nuns' cake is, in itself, a tourist attraction in Chiclana. Although purchased in other establishments, no one escapes that special feeling when they make the purchase at the wooden lathe that the sisters have in the convent of Calle Larga. The financial help given to them is also another reason to purchase them.

Because beyond its gastronomic value, the Augustinian Recollect nuns have the necessary resources to continue their pious work thanks to the money they earn from their sales.

The last few years have not been easy, and the convent has felt this situation. But they are also times of solidarity, in which the best of everyone emerges. And so, it has happened with the hotel sector of Chiclana, which has created a dessert, Sor Chiclana, in honour of the Augustine Recollect Nuns. They also sell the famous cake at several of their premises.

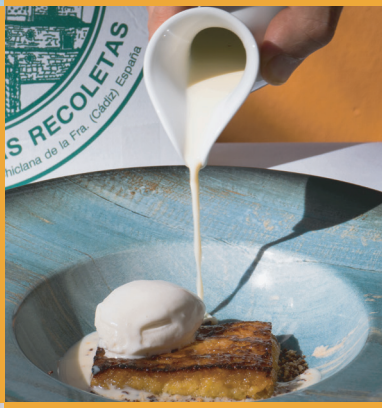


Each one has prepared it in their particular way, and in these pages, we will explore the recipes that more than twenty bars and restaurants have devised with almond cake as the main ingredient.

There is something for all tastes, as everyone will experience. Some are more avant-garde, others more classic, but all of them with the sweet flavour of the almond cake of the Augustinian Recollect nuns. I wish them good luck and that they accompany these desserts, of course, with a glass of Chiclana wine.






S RECOLETAS
hiclana de la Fra. (Cádiz) España





















Cachito Novo

recipe

SOR CHICLANA

Recipe:

For the cake:
The Nuns' almond cake - 1kg
Sweetened Greek yoghurt - 150g
Cream cheese - 100g

For the yoghurt foam:
Sweetened Greek yoghurt - 400g
Cream cheese - 100g
Whipped cream - 150 ml
Limes - 2 units

Red fruit coulis:
Red fruits - 200 g
Sugar - 100g
Lemon - 2 units

Passion fruit gel:
Passion fruit puree - 250ml
Xanthan - 2g

Preparation:

For the cake:
Separate the outer part and place it on a sheet of baking paper, and put it in the oven for 45 min at 80°. Once it is crispy, crumble and set aside. Next, mix the inner part with cream cheese and yoghurt, stretch on 2cm of baking paper, and set it aside in the freezer.

For the yoghurt foam:
Mix all the ingredients, put them in a syphon and set them aside.

Red fruit coulis:
Mix everything, bring it to a boil and blend.

Passion fruit gel:

Mix until you get a gel texture.

We finish by placing the crispy part on the plate, a piece of cake, the foam on top, decorating the red fruit coulis and passion fruit gel, and grating a little lime peel on top.



SOR CHICLANA

Ingredients:

Almond cake.
Whipped cream.
Dulce de leche
(caramelised condensed milk).
Blue food colouring.
Decorative biscuit.

Preparation:

Whip up the cream and set it aside in the fridge.

Crumble the almond cake and set it aside.

Then take a glass to add the dessert.

Add two tablespoons of cream.

Put some crumbled cake on top.

Continue with a tablespoon of dulce de leche until it fills three-quarters of the glass.

Separate a little of the cream, add a few drops of blue colouring, mix with encircling movements, cover a little more than half of the glass, and the other half with the crumbled cake.

Decorate it with a biscuit in the shape of a star and a ship candle.

Our dessert takes on a maritime role in a unique environment in front of the Sancti Petri Castle.



SOR CHICLANA

Ingredients :

For the lukewarm :
400 g of Nun's cake.
1 l litre of whipped cream.
50 g of sugar.
5 gelatine sheets.

For the earth:
100 g of Nun's cake.
20 g cocoa powder.

For the bell:
100 g of sugar.
A few drops of lemon.
1 balloon.

For the tennis ball:
200 g of Nun's cake.
200 g Mascarpone cheese.
Grated coconut
1 bar of white chocolate to melt.
Yellow food colouring.
1 bar of dark chocolate.

Preparation:

For the cake:
We separate the outer part and place it on a sheet of baking paper, and we put it in the oven for 45 min at 80º. Once it is crispy, crumble and set aside. Next, we mix the inner part with cream cheese and yoghurt, stretch on 2cm of baking paper, and set it aside in the freezer.

For the yoghurt foam:
Mix all the ingredients, put them in a syphon and set them aside.

Red fruit coulis:
Mix everything, bring it to a boil and blend.

Passion fruit gel:
Mix until you get a gel texture.

We finish by placing the crispy part on the plate, a piece of cake, the foam on top, decorating the red fruit coulis and passion fruit gel, and grating a little lime on top.



Coconovo Beach

recipe

SOR CHICLANA

We wanted to reference our beach club with this dessert, which precisely represents a coconut split in half. It has coconut mousse and panna cotta texture covered with the Nuns' cake and dressed with pineapple and strawberry coulis.

Ingredients:

400 ml coconut milk.
500 ml cream.
100 g of sugar.
50 g of grated coconut.
12 neutral gelatine sheets.
50 ml of malibu.
300 g the Augustinian Nun's cake.
12 g of cocoa powder.

For the coulis::
300 g of strawberries + 300 g of sugar.
200 g of pineapple + 200 g of sugar + 25 ml of malibu.

Preparation:

1. Crumble the Nuns' cake and mix with cocoa. Set aside.

2. Rehydrate the gelatine in cold water. Set aside.

3. Mix the rest of the ingredients and bring to a boil at 90ºC. At that moment, we add the gelatine.

4. Pour the mixture into round moulds and leave in the fridge for 3 hours.

5. For the coulis, mix the fruit with the sugar in a saucepan and reduce until it forms a thin syrup.

6. After the cooling time, extract them from the moulds and cover them with In Nun's cake mixture, we already set aside, thus making the crust of our "coconut".

7. For serving, place the half-spheres on top of each other, so they appear to be open in halves which finish up with three scoops of each coulis on both sides.



SOR CHICLANA

COFFEE CREME BRULEE (BURNT SUGAR) WITH NUN'S CAKE AND KUMQUAT MARMALADE

Ingredients:

750 g of cream.
250 g of milk.
10 egg yolks.
200 g of Sugar.
1 vanilla pod.
40 g of instant coffee.
200 g of kumquat.
150 g of sugar

Preparation:

1. We begin by preparing the water base to place our moulds with the Creme Brulee cream. To do this, we fill a large tray with about 3 fingers of water, in which then we put the moulds that we are going to use to bake the cream.

2. Turn on the oven at 160° and place the tray with the water in the oven. The idea is that the water is hot when we start baking the cream.

3. Beat the yolks with sugar and a pinch of salt in a bowl until we have a foamy cream. Add the cream little by little, continuously stir until it blends with the rest of the ingredients.

4. Pour the mixture into the moulds we have chosen for the Creme Brulee and place them inside the tray we are heating up in the oven. The water on the tray should reach more or less half of the moulds with the cream.

5. Preheat the oven to 160°C for 10 min. The oven must be hot when we put the cream. Bake it for 30 min.

6. Remove the tray and let it cool down. It will not be stored in the fridge until it cools down completely.

7. Cover the moulds with 2 tablespoons of sugar, and with the help of a blow torch, we caramelise the sugar.

8. For the kumquat marmalade, we will cut the kumquats in pieces and change the boiling water three times to remove the bitterness, then add the remaining sugar and cook over low heat until we it turns into marmalade.

This dessert, whose literal translation from the French is burnt cream, consists of a cream based on milk, eggs, sugar and vanilla. The Creme Brulee includes several stages of preparation.

First, mixing and cooking the ingredients, its subsequent baking and a final finish based on burnt sugar to form a thin, crispy layer of caramel.



SOR CHICLANA

THE AUGUSTINE NUNS' ALMOND CAKE WITH FIG CREAM.

Ingredients:

Almond cake.
Fresh figs.
Honey.
Sugar.
Grated lemon peel.

Preparation:

Candy the figs:
Place the figs in a saucepan, add honey and lemon peel, add water and boil.

When the figs break up, remove them from the heat, add sugar and stir until it obtains a uniform consistency.

Presentation:
Cut a portion of the cake, open it in half, fill it with the fig paste, and decorate with candied figs.

We wanted to preserve the essence of the cakes without taking away their prominence, only adding one of the essences of the symbolic elements of this establishment, an old prickly pear fruit farmhouse.


AS RECOLETAS
Chiclana de la Fra. (Cádiz) España

SOR CHICLANA

FRENCH TOAST, ROSEMARY ICE-CREAM Y RICE PUDDING SOUP ON CRUMBLED SOR CHICLANA WITH A TOUCH OF TUNA (TUNA FISH).

Ingredients:

Sor Chiclana cake. 1 portion.
80 g of Brioche.
Whole milk 250 ml.
Medium-sized stick of cinnamon.
Orange peel. 1 unit.
Lemon peel.1 unit.
Rosemary ice-cream. 75g.
Sweet wine 50ml.
Rice w/o.
Sugar 75 gr.
Mojama (dry tuna fish) 15 gr.
Egg 1 unit.
Butter 30 gr.
White chocolate

Preparation:

1. Crumble the cake, mix it with butter and put it in the oven at 160ºC for 15 minutes, taking care not to burn it.

2. Infuse the milk with cinnamon, lemon and orange and set aside.

3. Soak the Brioche in a bit of milk and wine, dip in beaten egg and fry.

4. We make the rice pudding soup by adding the rice to the milk; we set it aside; when cooked, add sugar and blend, pass through a sieve and set aside.

5. Put the crumbled cake at the bottom of the plate, top with the torrija and the ice cream, grate a little mojama and then pour the soup over it.

Enjoy!



SOR CHICLANA

TORRIJA DE TORTA SOR CHICLANA (FRENCH TOAST CAKE) WITH KIWI MOUSSE

The essence of creating this dessert is not to distort the flavour of the Sor Chiclana cake but to use top quality artisan products to prepare a dish as traditional and national as the Torrija and enhance the almond flavour in a croquant, creamy main product with a coconut milk bath. We accompany it with a kiwi mousse as a contrast to add freshness.

Ingredients:

For the Torrija (French toast):
Sor Chiclana cake.
Whole Milk and Coconut Milk.
Butter.
Sugar.
Cointreau.
Cinnamon Sticks.
Orange Peel.

For the Kiwi Mousse:
Kiwi Whipping Cream.
Kiwi liqueur.
Sugar.
Egg White.

For Almond Croquant:
Sor Chiclana cake.
Butter.
Roasted Sliced Almonds.

For the Chocolate Coating:
72% cocoa Chocolate Coating
White chocolate

Preparation:

For the Torrija (French toast):
Portion the Torta de Sor Chiclana into 50g servings using a square mould. The cake will be soaked and used as a base for the presentation of the coconut milk. Next, we boil the whole milk, the coconut milk, the Cointreau and the orange peel.
Take the Portion of Sor Chiclana Cake and dip the bottom of the cake into the same in the previously prepared coconut milk sauce, and then mark the portion of Sor Chiclana cake in the frying pan. Set aside the remaining coconut milk.

For the Kiwi Mousse:
Beat the egg whites until stiff on one side.

Half whip the cream with the sugar, halfway through the process, add the kiwi liqueur and the previously whipped natural kiwi and finish whipping the cream with all the ingredients.
Once whipped the cream, add the egg whites until stiff and mix with a spatula in an encircling motion until a mousse texture is reached and set aside cold.

For the Almond Croquant:
Blend 25g of the Sor Chiclana almond cake, 10g of butter and 5g of toasted sliced almonds.

For the Chocolate Coating:
Melt the dark chocolate on one side and the white chocolate on the other in a bain-marie, and on a piece of baking paper, make the desired design (in this case, we made a grid shape) and put it in the freezer

Presentation:
Place the coconut milk reduction on the bottom of a semi-deep plate, put the prepared torrija on top, decorate one side of the plate with a few touches of cold kiwi mousse, and add a small portion of white chocolate coating, dark chocolate coating and crispy Sor Chiclana cake on the other side of the plate



SOR CHICLANA

Ingredients:

30g Sor Chiclana Almond cake.
50 g Greek yoghurt.
1/4 Mango.
Orange blossom water 1 drop.
Laminated almond 5g.
Blueberries.
Raspberries.
Mint.

Preparation:

1. The almond cake is crumbled and left to toast in the oven and the sliced almonds for about 7 minutes for 180 degrees. Cool and set aside.

2. Blend the Greek yoghurt, the mango and the orange blossom water until it creates a Smooth texture.

3. We present it in a glass, putting the yoghurt underneath and the almond cake on top, it is decorated with blueberries, raspberries and mint leaves.

Come and enjoy yourself at a historical and symbolic place. Marshes and the aromas of nature surround it.

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5.00
5.00
Tarta de queso horneada
SOBREMESA:

SOR CHICLANA GOES TO THE FAIR

Ingredients:

Almond cake.
Mango ice-cream.
Candyfloss.
Petazeta
(Pop Rocks: carbonated candy)

Preparation:

A wedge of the traditional almond cake made by the Augustinian nuns of Chiclana.

Cover with a portion of Mango ice cream.

Place some cotton candy from the fair.

Spread a little Petazeta on top.

Add a bit of liquid Mango ice cream.

Presentation:
When serving at the table, the liquid Mango ice cream is poured over the cake, melting the candyfloss and ice cream that we put on top of the cake at the beginning.

And we're ready to start.

We await you in a symbolic place reminiscent of the old wine cellars where you will have a cultural and gastronomic meeting point.



recipe

SOR CHICLANA

The Medina of Tetuan has wanted to give the Augustinian Recollect Nuns' cake a different and refreshing touch. To do so, it has opted for rich ice cream where vanilla and almond come together to enhance the unique flavour of these cakes.

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Ingredients:

4 litres of fresh milk.
80g of Bourbon vanilla.
300g of Marcona Almonds.
200g of sugar.
500g of cake.

Preparation:

Only natural products have been used for its preparation not to lose the Moroccan restaurant's essence. We prepare the ice cream base with fresh milk and Bourbon and add vanilla for its irresistible flavour as well as sliced Marcona almonds for a crunchier touch, plus the jewel in the crown, the Nuns' cake is crumbled as a topping and immersed in ice cream, giving this dessert an exceptional character without affecting the cake's flavour. A must-try, it is irresistible

Tasting this dessert will transport you to a Moroccan environment full of the essence of our convents.


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SOR CHICLANA

Ingredients:

Sor Chiclana Almond cake.
Butter.
15 egg yolks.
3 whole eggs.
100 g Red Berries.
300 g of Sugar.
1 litre Milk.
1 litre of Condensed Milk.

Preparation:

Our dessert is made with traditional Nun's cakes.

We use the almond cake to prepare the base of our dessert:

Grind the almond cake until it is entirely grainy, add butter and make a mass with the cake and put the butter at the bottom of the mould that we are going to use and set aside.

For the filling:
We blend 15 egg yolks and 3 whole eggs, 1 litre of milk and 1 litre of condensed milk, always the same proportion of the two and about 100g of berries and mix and beat until thoroughly mixed

Pour this mixture into the bowl we set aside with the biscuit we prepared at the beginning.

Bake in the oven in a bain-marie for 1 hour at 190°.

For the topping:
We prepare the base of fresh red fruits, put the red fruits in a pot and cover with
water and 300g of sugar and reduce it over low heat until there is a syrup with the red fruits

We assemble the desserts with the biscuit in contact with the plate and bathe with the red fruits in syrup and decorate to taste.



SOR CHICLANA

Ingredients:

Almond cake.

Preparation:

For us, more than making desserts, it has been a way of paying tribute to the Augustinian Recollect nuns who have accompanied us throughout the history of Chiclana.

With its decoration, we make this cake with much love and care.

So that our dessert consists of adding a portion of this cake accompanied by another with the pure essence of our sweet Chiclana wine.



SOR CHICLANA

Ingredients:

Sor Chiclana cake.
Milk chocolate.
Butter.
Wafers.
Oil.
Sliced almonds.

Preparation:

1. Prepare the crispy base with the following ingredients:
   - Milk chocolate
   - Pralines
   - Butter
   - Cinnamon wafers.

2. We prepare the crystal chocolate coating with:
   - Milk chocolate melted at 50°.
   - Oil
   - Sliced almonds.

3. Assemble the dessert


Chida

SOR CHICLANA

Ingredients:

For the cake mousse:
1kg of cake.
1 litre of milk.
6 gelatine sheets.
11 litre of cream.

For the Amaretto cream:
50g of Amaretto di Saronno.
100g Sugar.
50g cornflour.
3 eggs.
1/2 L milk.

Preparation:

For the cake mousse:
Hydrate the gelatine sheets. Next, heat a glass of milk and add the hydrated gelatine.
We blend the cake with the remaining milk and add a glass of milk with the gelatine. Strain the mixture with a fine sieve.

Half whip 1 litre of cream and add the previous mixture with the help of a rubber spatula within an encircling motion.

Put the mixture in a pastry bag and keep cold.

For the Amaretto cream:
Prepare the pastry cream by mixing eggs, sugar, cornflour and milk in a saucepan over medium heat, add the Amaretto di Saronno liqueur little by little, stirring continuously with a wooden spoon. When it has a firm texture, remove it from the heat and put it in a pastry bag and allow it to cool.

For the nugget:
In a silicone mould in the shape of a nugget, fill half the cavity with cake mousse, put some amaretto cream in the middle and then with more mousse. Let it cool in the freezer to make it easier to unmould. It is unmoulded and placed on a flat tray, and kept in the fridge when semi-frozen.

Plate assembly:
Add a large dash of Amaretto cream on one side of the plate and spread with a brush. Next, two raspberries are filled with Amaretto cream and placed on the cream. Finally, add a little crumbled cake to the centre of the plate, and the mouse ingot is placed on top, to which it adds cinnamon powder on top.



SOR CHICLANA

SOUFFLÉ HÍBRIDO

Ingredients:

200g white chocolate.
50g icing sugar.
120 g Butter.
4 eggs.
60 g of flour made with the Nuns' cake.
1 pinch of salt (2-3 g).
1 pinch of white pepper (2 g).
50g blueberry jam or raspberry (DECORATION)

Preparation:

Grease baking trays with unsalted butter and sprinkle with flour.

Separate the egg whites from the egg yolks and whip until it has stiff meringue texture.

Add a pinch of salt, and then add sugar.

Beat some more until they rise and are firm.

Then we stir the meringue with a silicone spatula.

Finally, we put it in the oven at 180/210° for 12 minutes.

Melt White Chocolate and add to the soufflé once served

Presentation:
Place the souffle in the centre of the plate, add white chocolate inside, crumble the almond cake, place two pieces of the cake crust and add blueberry jam.

You can enjoy this dessert in an equestrian setting in the pine forests of Chiclana.



SOR CHICLANA

Ingredients:

Almonds cake.
250g Mascarpone cheese.
3 egg yolks.
100 g Sugar.
250g white cocoa cream.
Condensed milk

Preparation:

Make the cream with:

- Mascarpone cheese
- The yolks
- Sugar
- Wehite Cocoa
- Crumbles Almond cake

Presentation:
In a glass, put the cream in the bottom, then cover with condensed milk, sprinkle with cake crumbs, and then with a piece of previously baked cake crust.



SOR CHICLANA LA LOMA

Sor Chiclana La Loma was born from the challenge of respecting the Augustinian Nuns' raw material in a dish that also speaks of us. Almonds, honey, orange and chocolate.... a semi-cold snack at the foot of the Barrosa...
It was a challenge for us to integrate this almond tart into a dessert that would be fresh, tasty and that we could defend with full honours at the height of the season.

Ingredients:

Orange.
Honey.
Cinnamon.
Sor Chiclana Almond cake.
Dulce de leche
(caramelised condensed milk).
Dark chocolate.
Chocolate Ice-cream.
Whipped cream.
Mint.

Preparation:

We start by making a thick orange syrup, honey and cinnamon. Once cooled, add it to the almond cake and work the mixture into an easy-to-handle paste. Next, we line some moulds with this mixture and fill it with dulce de leche. Finally, we close each mould with a little more of this delicious mixture and let it freeze.

Once it has reached the right temperature, we unmould it and cover it with a biscuit and cocoa powder that provides a nice dark tone and gives it another touch of bitter chocolate, counteracting and balancing the final result.

We serve with a scoop of chocolate ice cream, whipped cream and a touch of mint.

We prepare it every day with a lot of enthusiasm, and we tell you how it is, with a lot of details, but... you have to come and try it. So, we await you on the best beach of the south.



SOR CHICLANA

Ingredients:

For Trampantojo de uvas:
100g of Nuns' cake.
1/2 litre of water.
5g layer of gel.
Red colouring.

For the mousse:
1/4 litre of whipped cream.
50g condensed milk.
5 drops orange blossom water.
5 drops of sherry.
30g pie crust.

For the earth:
20g ground almonds.
20g almonds.
5g chocolate powder.
5 drops of collates wine.
20 g Butter.

For Jelly:
100 ml of Collantes wine.
2 leaves of fish glue.

Preparation:

Trampantojo de uvas (dessert):
Roll the dough in the shape of a grape and put it in the freezer.

Heat the water with a layer of gel and the 2 colours (blue and red) until it achieves the desired colour, and the temperature is at 75°.

We wash the grapes and set them aside in the cold out of the fire.

For the mousse:
Whip the icy cream and then add the rest of the ingredients.

Put the mixture into a pastry bag and keep cold.

For the earth:
Mix all the ingredients at the same time ... we put everything in a tray and put it in the oven at 180 degrees for 5 min 2 times, mixing it well each time we take it out of the oven and set it aside in a dry place.

For Jelly:
Put 2 gelatine sheets in cold water to dehydrate them.

Heat the wine and add the well-drained leaves, mix well... and set aside in the fridge; the gelatine depends on what decoration we want if in glasses or sheets or squares, depending on the plating

Put the mousse first and cover it with the earth.
On top, we put the grapes and the gelatine in squares or little glasses.
We decorate with natural vine leaves.

And for the preparation, wash the grapes; the water must be hot with a gel layer at 75 degrees.



SOR CHICLANA

Ingredients:

Camarones.
Nuns' cake.
Salt flower.
White chocolate to melt.

Preparation:

Shrimps are dehydrated in the oven.

They are later turned into powder and mixed with the Nuns' cake, and prepared
praline.

Melt the chocolate, pour it into a mould and inject the praline.

2 hours in the freezer and unmould.

In the middle of the marisma (marsh), immersed in the salt flats of Chiclana, we wanted to combine the Nuns' essences with the aromas and products of the sea.



SOR CHICLANA

Ingredients:

The Augustine Nuns' Almond cake.
Crema pastelera (pastry cream)
1 bar of dark chocolate.
Caramel-coated hazelnuts.
Strawberry and apple candies.
100 g Sugar.
100 ml Waster

Preparation:

1. Cut the almond cake with a circular mould.

2. With a teaspoon, make a hole in the centre to fill it with pastry cream (We will later place the chocolate tree log there).

3. Melt the chocolate in a bain-marie and place it in a pastry bag.

4. Place a container with ice and water in which we pour the hot chocolate in circles to make the log and immediately put it in the freezer so that it does not melt.

5. Add 100 gr. of sugar and 100 ml. of water and wait for the caramel to cool a little so that the candy strands that make up the top of the tree can be made.

6. We melt the strawberry caramel, and with a wooden stick, we prick the hazelnuts and bathe them in the caramel, obtaining some caramel apples and hazelnuts.

7. To assemble the tree, melt the apple caramel as a base, which, together with the almond cake, will form the tree's base.



SOR CHICLANA

Ingredients:

Sor Chiclana cake.
Whipped cream.
Caramel custard.
Sugar.
Cooking cream.
Baileys.
Amaretto.
Neutral gelatine.

Preparation:

For the Baileys toffee, put the sugar in a container at medium-low heat until it caramelises. We add cooking cream, mix and make the toffee and bring it to a boil for 5 min. Remove from heat and add a splash of baileys, stir and set aside. For the Tocino del Cielo (creme caramel) mousse, put the Tocino del Cielo (traditional recipe) in a bowl and stir until creamy. We whip the cream and add it and mix it until it forms a mousse for the mille-feuille. Finally, we separate the Sor Chiclana cake layers.

Place the inner dough on the baking paper and, with the help of a rolling pin, roll out the dough thinly enough and use a pastry cutter to cut out the mille-feuille. For the amaretto gelatine, heat amaretto and boil in a bowl, adding water and sugar for 5 minutes. Introduce the previously hydrated gelatine sheets. Mix well and pour into a mould, and place in the refrigerator. Assemble the mille-feuille with the Tocino del Cielo mousse in several layers and decorate with the outer part of the cake in the shape of a tile, cover with the toffee and place the amaretto jelly in small pieces.


























MONJAS
C/. Larga, 27 - Telf.: 956

de Almendra



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MOTHER ANTONIA DE JESÚS
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"Either to heaven or to Chiclana"

Gratefulness

From the Delegation of Tourism of the Chiclana de la Frontera City Council, we would like to thank the selfless collaboration of the establishments participating in the Sor Chiclana Gastronomic Route, which, with their recipes, have also made it possible to publish this recipe book of desserts with almond cakes from the Augustinian Recollect nuns.

This gesture highlights the Chiclana Destination, its traditions and customs, through an intangible heritage as important as gastronomy, essential for the diversification of the tourist offer and local economic development.

Without a doubt, we also want to express our gratitude to the people of Chiclana and Chiclana, the visitors who ordered and enjoyed the desserts contained in this cookbook, putting our essence and tradition in their mouths.

Enjoy your meal.