

Richard McCormick's

The Sandro Cook book

Ramson Publishing



Every cookbook has its own story and so does this one. The recipes in this book have been gathered from different places and have drawn inspiration from many people. Most of the dishes are from Sandro's kitchen – from the food I have created, with our chefs and cooks, in our restaurants in Kallio and Eira.

Most importantly, many of the fantastic Moroccan recipes hail from Sandro's founder, Hicham Mountassir's large family. Hicham's sister Nadia and her team stand behind some of the Moroccan dishes in this book, although they have been adapted for the restaurants and home kitchen.

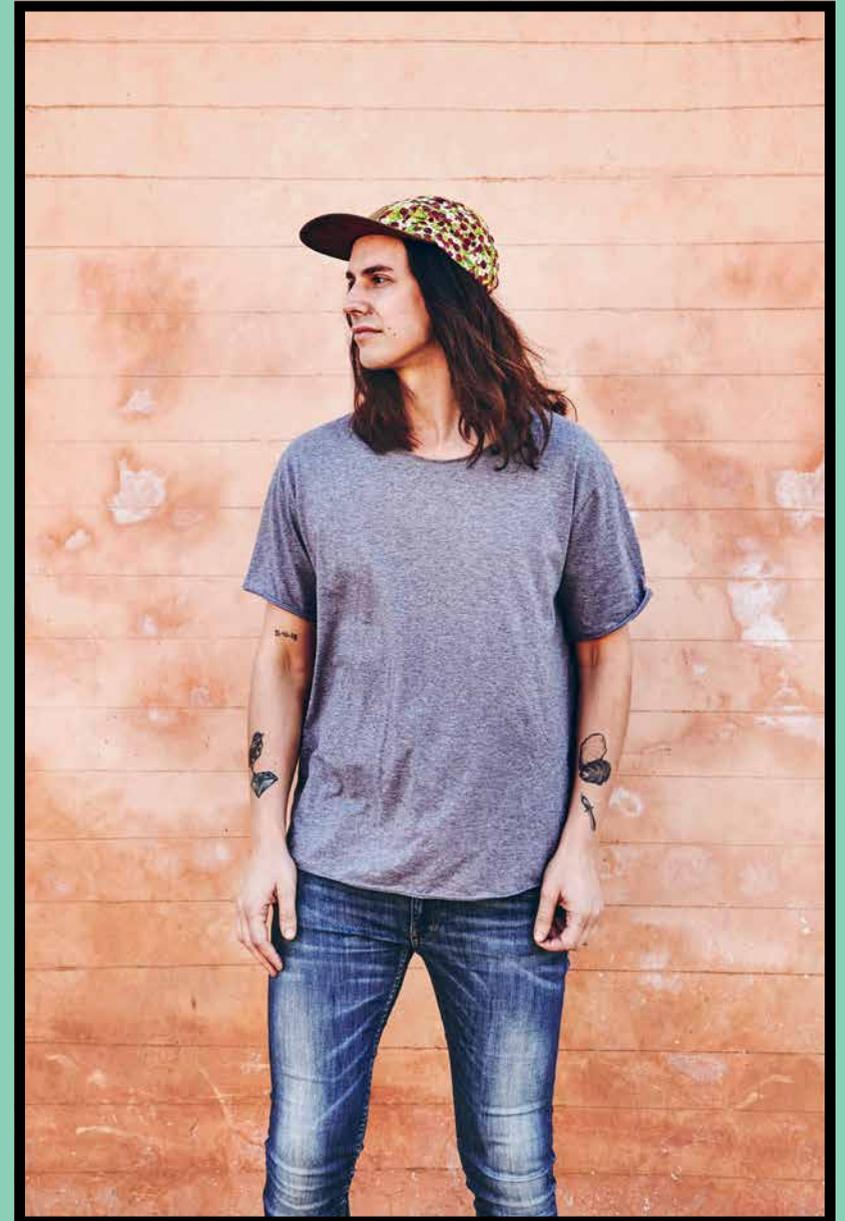
I have sometimes been referred to as Mr Sandro. That, of course, I see as a great honor. But the truth is Sandro is very much more than only one person. The whole idea of Sandro from the very beginning was to offer a social space and a living room for all kinds of people, regardless of background, language or age. All this could not exist without our wonderful staff, regulars and longtime supporters.

Being a foreigner in a new country is something I have lived with all my life and Finland happens to be the country I have spent most of my life in. When I started Sandro with Hicham Mountassir, Hicham Daoussi and Pasi Virta, I had a fair share of work experience in restaurants. But from the very beginning Sandro was different

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Summer salad with argan oil dressing

1	pink grapefruit
200 g	broccoli
3	avocados
1	cucumber
200 g	green peas
200 g	feta cheese
100 ml	mint leaves

Salad dressing

100 ml	argan or roasted hazelnut oil
100 ml	olive oil
100 ml	white wine vinegar
3 tbsp	water
1 tsp	dijon mustard
4	fresh figs (peeled)
50 ml	orange juice
1 tsp	orange peel (grated)
1 tsp	salt pepper

This hearty green summer salad is perfect as a barbecue side dish. Moroccan argan oil gives the salad a delicious nutty taste. You can also use roasted hazelnut oil in place of argan oil. Start by making the dressing.

1. Place all dressing ingredients in a blender except the oil.
2. Blend until smooth. Gradually add the oil while the blender is running.
3. Season to taste with salt and pepper.
4. Peel the grapefruit and cut it into thin slices.
5. Blanch the broccoli in boiling water for one minute and then rinse with cold water. Cut the broccoli into bite-size pieces and place them in a salad bowl with the grapefruit.
6. Peel and deseed the avocado and add to the bowl with the peas.
7. Peel the cucumber, cut it into thin slices and add to the bowl. Mix all the ingredients and add the feta cheese.
8. Pour half of the sauce over the salad and garnish with fresh mint. Serve the remaining sauce with the salad.





This great mussel recipe, flavored with saffron, harissa, white wine and coriander, is a speciality of the Sandro chefs. The mussels are simmered in a creamy broth you just want to mop up with a big chunk of bread.

2 kg	mussels	2–3 tbsp	harissa (<i>recipe on p. 71</i>)
100 ml	tablespoons olive oil	200 ml	water
2 tbsp	butter	600 ml	cream
2	shallots	½	preserved lemon
4	garlic cloves	50 ml	coriander (<i>chopped</i>)
1 tbsp	fresh mint (<i>chopped</i>)		white pepper
200 ml	white wine		salt
1 g	saffron		

1. Rinse the mussels in cold water. Discard any mussels with open or cracked shells.
2. Peel and finely chop the shallots and garlic. Heat the olive oil and butter in a large pot over medium heat. Add the shallots, garlic and mint and fry on high heat, stirring frequently to lightly brown the onion and garlic.
3. Finely chop the preserved lemon. Add the saffron, harissa, preserved lemon and mussels. Fry for about one minute and then add the white wine and water. Cover with a lid and let simmer for 3–4 minutes until the mussels open. Discard any mussels that haven't opened.
4. Transfer the cooked mussels with a slotted spoon to a big bowl.
5. Add cream to the broth in the pot and season with salt and white pepper. Bring to a soft simmer and let the broth thicken for 2–3 minutes.
6. Pour the broth over the mussels in a big bowl or in individual soup bowls. Garnish with chopped coriander and serve.



Our batbout burgers were introduced at the Flow festival a few years ago. Now they are best sellers at our both restaurants and steady favourites at street food events and catered parties. The duck and lamb takes a bit of effort to make but can be bought ready made and reheated – it's perfect to serve for big crowds. The topping can be varied but harissa mayo and fresh vegetables are a must.

**Syrup**

200 g	sugar
200 ml	water
50 ml	rose water
1	cinnamon stick
100 ml	runny honey
2 tbsp	lemon or orange juice

Baklava

200 g	pistachios
100 g	walnuts
½ tsp	cinnamon
200 g	butter
12 sheets	filo dough

1. Start by making the syrup: place all the ingredients in a small pot and bring to a soft boil. Let the syrup simmer on low heat for about ten minutes. Remove the cinnamon stick and let cool for at least 30 minutes before using it.
 2. Cut the filo sheets in half.
 3. Melt the butter.
 4. Preheat the oven to 180 °C. Grind the pistachios and walnuts coarsely and season with cinnamon. Set aside.
1. Layer eight sheets of filo in a buttered baking tin and before layering them, brush each sheet with melted butter.
 2. Top with ¼ of the nut mix and then cover with another four layers of buttered filo sheets. Repeat two more times until you have a total of 24 sheets of layered filo and nut mix.
 3. Slice the baklava first into squares if you want square shaped pastry. For diamond shaped baklava, continue cutting the squares diagonally to make diamond patterns. Bake in the oven for one hour until golden.
 4. Once baked and cooled, pour the syrup over the baklava and let it absorb for at least one hour before serving.