

Cruzcampo



COCINA INNOVADORA 2010

EL REZÓN RESTAURANT

Tuna with Quince Alioli and Caramelised Shallots

Chef: Eduardo Sierra Morales

THIS IS HOW IT IS DONE

1. In the Turmix with the garlic, milk, oil and quince
2. Make the ali-oli and set aside
3. Caramelize the shallots with the sugar, sear the tuna on the griddle.
4. Assemble a bed of caramelised shallots, place the tuna and cover with the ali-oli.
5. Decorate with fresh chives

INGREDIENTS

- Contramormo (tuna)
- Garlic
- Milk
- Oil
- Quince
- Shallots
- Sugar
- Chives

TIME / DIFFICULTY

1h 30 Min / Medium

TIPS AND ADVICE

The quince must be of good quality.