

LA TABERNA DE
LAS QUINCE LETRAS

*Aguachile de
alcauciles de Conil a baja
temperatura y espárragos
(Aguachile of Conil
artichokes at low
temperature and
asparagus)*

Chef:
Diego Ramírez Benitez

INGREDIENTS

*Avocado
Green asparagus
Edible lime flowers
Coriander
Tomato
Garlic green apple
Water
Olive oil
Conil artichokes*

THIS IS HOW IT IS DONE

1. *Blend the avocado, coriander, chilli, lime juice, garlic and apple, adding the oil until the mixture is well blended.*
2. *Clean the artichokes and cook them together with the asparagus at 60 degrees for 4 hours, cut them into thin strips, poach them in water and cool them in ice water.*
3. *To finish, place the aguachile on a plate and add the asparagus with the artichokes on top without mixing. Then decorate with edible flowers.*

TIPS AND
ADVICE

*To clean artichokes use
water with lemon.*



1 Hour
Low