

PUERTA CAI BAR

Ajo de Calabaza de Conil (Pumpkin garlic from Conil)

Chef:

Cristóbal de Alba Sánchez

HUERTA

XI JORNADAS GASTRONÓMICAS

INGREDIENTS

Garlic,

Pepper,

Bread crumb,

Sweet pumpkin,

Salt,

Vinegar

THIS IS HOW IT IS DONE

- 1 Cook the diced pumpkin and set aside*
- 2 In a mortar, make a paste with salt, green pepper, garlic and breadcrumbs.*
- 3 Add the mash to the hot pumpkin, add a little of the cooking water and season with oil, vinegar, salt and serve.*

TIPS AND ADVICE

*To clean artichokes use
water with lemon.*



TIMEM/DIFFICULTY
1 Hour Low

Cruzcampo®

TRADITIONAL
2022