

Cruzcampo



COCINA INNOVADORA 2015

FEDUCHY FOODIE CORNER BAR

**Mordiente de Atún Rojo (Red
tuna mordiente)**

Chef: Roberto Sánchez Ureba

THIS IS HOW IT IS DONE

1. A fish sauce is made with cuttlefish ink.
2. Add the thin noodles with the cuttlefish and plankton juice.
3. Garnished with charcoal ali-oli, crispy beetroot, mini tuna tartar and soy air.
4. Finally, iron the tuna on a high heat.

INGREDIENTS

- Tuna belly / ·Plankton
- Thin noodles / ·Cuttlefish
- Fish broth/ ·Milk
- Sunflower oil / ·Olive oil
- Garlic / ·Potatoes
- water / ·Agar
- Soya bean / ·Gellan
- Albumina / ·Gelespessa
- Cuttlefish ink / ·Beetroot
- Tuna loin

TIPS AND ADVICE

Make the dish in parts and the assemble it very carefully

TIME/ DIFFICULTY

40 Min / High