

Cruzcampo



**CABO ROCHE
RESTAURANT INN**

Atún en las Nubes (Tuna in the clouds)

Chef: Diego Pérez Reyes



COCINA INNOVADORA 2016

THIS IS HOW IT IS DONE

1. To make the cloud, we mix rice vinegar, the juice, water and sugar.
2. Heat half of the products and add the jelly.
3. Whip in a mixer and add the other half of the product.
4. With two spoons we make the clouds.

INGREDIENTS

- Tuna flank
- Lemon juice
- Rice vinegar
- Sugar
- Water
- Jelly
- Soya bean
- Red pepper
- Salt
- Oil

TIPS AND ADVICE

Put a slice of flank on each cloud, brush it with olive oil and put some small balls of soya caviar. Underneath the clouds we put some candied peppers.

TIME/ DIFFICULTY

1 h / Medium