

BAR EL PUNTO
DE ENCUENTRO

*Pisto en gelatina sobre chips
al curry, salsa de tomate
y huevo a baja temperatura
(Pisto in jelly on a curry
chips, tomato sauce and low
temperature egg)*

Chef:
Rafael Gallado Melgar

INGREDIENTS

*Potatoes
Curry, Carrots, jelly, Tomatoes
Extra Virgin Olive Oil
Courgette
Salt, aubergine, pepper (spice)
Green and red pepper
Leek
Garlic*

THIS IS HOW IT IS DONE

- 1 Cut the vegetables into brunoise (small cubes) and sauté them.*
- 2 Make a sauce of tomato, garlic, carrot, leek, salt and pepper.*
- 3 Cut the potatoes into chips, spice with curry and bake in the oven.*
- 4 Make the jelly and put in the vegetable pisto*
- 5 Boil the egg at low temperature*
- 6 Pour the pisto with jelly over the potato chips and finally the low-temperature egg.*

TIPS AND ADVICE

*Check the egg cooking at
low temperature.*



*1 Hour
Medium*