

**Cruzcampo**



COCINA TRADICIONAL 2016

## **TXIKOTE RESTAURANT**

**Guiso almabrabero  
(Almadrabeto stew)**

Chef: Antonio Ramos Cozas

### **THIS IS HOW IT IS DONE**

1. Peel the broad beans and peas, clean the artichokes.
2. Scald the tuna skin, descale and cut into pieces.
3. Fry the spring onion and garlic.
4. Cook all the vegetables, the tuna skin and cover with water, add a glass of white wine and a pinch of salt.
5. We finish the dish with a piece of grilled flank steak.

### **INGREDIENTS**

- Peas
- Broad bean
- Artichoke
- Tuna skin
- Tuna flank
- White wine
- Garlic
- Onion
- Salt
- Oil