

**Cruzcampo**



COCINA TRADICIONAL 2017

### **Txicote Restaurant**

Berza marinera con orejitas de Atún y su Corazón y crema de Alcauciles de Conil (Berza Marinera with tuna ears, tuna hearts and Conil artichoke cream)

Chef: Sebastián Mojada Lago

### **INGREDIENTS**

- Onion
- Garlic
- Chickpeas
- Beans
- Golden thistle
- Celery
- Spanish oyster thistle
- Chard
- Bacon
- Tuna skin
- Facera (tuna)
- Olive oil
- Salt

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

1. Boil all ingredients for 45 minutes.

### **TIME / DIFFICULTY**

45 Min / Easy.