

**Cruzcampo**



COCINA INNOVADORA 2018

## PARALELO 38

Tacos de barriga de Atún sobre Arroz ahumado de pellejo de Atún (Tuna belly tacos over smoked tuna skin rice)

Chefs: Mauro Martínez Barreiro y Pedro Pérez Reyes

## THIS IS HOW IT IS DONE

### INGREDIENTS

·BOTTOM: 250 onion, 150 carrot, 65 garlic, 375 kabayaki, 800 kabayaki, 300 european eel, 400 chickpeas, 6500 rape fumet.

·RICE STIR-FRY: 500 gr tuna skin 200 onion, 200 butter, 500 tuna skins, 300 fish fumet.

·Rice finish: 100 smoked bomba rice, 300 kabayaki eel stock, 30 kabayaki, 100 sofrito, 50 butter, 10 salt.

·FOR THE TACOS: 80g Red tuna ventresca, 50 Olive oil, 10 Cadiz salt.

·ROSEMARY OIL: 500 virgin olive oil, 500 grape seed oil, 300 wild rosemaries.

·PICKLED CHERRIES: 100 pitted cherries cut in half, 200 water, 200 oloroso, 50 Jerez Vinaga.

·OTHER INGREDIENTS: c/s salted red tuna heart.

- BOTTOM: Boil very slowly for 8 hours, leave to cool for 12 hours and strain.
- RICE STIR-FRY: Blanch the tuna skin in boiling water, cool and remove the scales. Fry the onion in butter, when it is very soft add the tuna skins cut into 0,5cmx0,5cm, add the fish stock and cook slowly until the tuna skins are soft and set aside.
- FINISHING THE RICE; Sauté the rice with stir-fry, add the hot stock, the kabayaki, salt and cook for 18 minutes. Remove from the heat, add butter and emulsify.
- FOR THE TACOS: Cut into 2.5 x 2.5 cm cubes. Salt and mark on both sides, leaving the centre red.
- ROSEMARY OIL: Infuse in vacuum bag for 4 hours at 7\F'.
- PICKLED CHERRIES: Boild the liquids, remove from the heat and add the cherry, leave to cool and vacuum pack.
- PLATING: Place the rice in the plating dish. Place 4 cubes of red tuna belly (ventresca), two cherry halves, one drop of rosemary oil on the tuna, sprinkle the heart on top and place purple garlic flowers.