

Cruzcampo



COCINA INNOVADORA 2019

JUAN MARÍA BAR

Caramelos cítricos de Atún
marinado (Marinated tuna citrus
candies)

Chef: Juan María Ramírez

THIS IS HOW IT IS DONE

1. Marinate the tuna cubes for 6 hours in soya and citrus fruits.
2. Dry the tuna cubes and salt them.
3. Caramelize the tuna after coating it in a citric semolina.
4. Decorate with coriander flowers, poppy seeds, various citrus fruits, lemon balm and citrus semolina.

TIPS AND ADVICE

The caramel must not exceed 130 degrees.

TIME/DIFFICULTY

35- 40 Min / Medium

INGREDIENTS

- Almadraba tuna (plate)
- Orange
- Lime
- Lemon
- Soya sauce
- White sugar
- Salt
- Coriander flowers
- Lemon balm