

Cruzcampo



EL SOPA

Milhoja almadradera campera
(Almadradera millefeuille)

Chef: Miguel Galindo Brenes

THIS IS HOW IT IS DONE

1. Cut the tuna and courgette into sashimi cuts.
2. Assemble layers alternating tuna and courgette. Up to six layers of each.
3. Next, we put the Iberian ham layer and the sea ham layer.
4. Followed by fried sea anemones, red ogonori, nuts, mojama, cheese and sprouts.
5. Finish by adding the vinaigrette.

INGREDIENTS

- Tuna (Plate 400 gr)
- 2 pieces of courgette
- Iberian veil
- Sea ham veil
- 2 pieces of sea anemones
- Nuts
- Grated cheese
- Red ogonori
- Mini sprouts
- 12 mojama sticks
- Vinaigrette