



1er
INNOVADORA
2022

INGREDIENTS

Leeks, peas,
Broad beans,
acorn-fed Iberian bacon,
Salt, pepper,
Extra virgin olive oil
Ultratex

✓ 3 Hours
Medium

TIPS AND ADVICE

Put the whole leek in the oven without stripping it. The pancetta veil should be transparent with a touch of oven or blowtorch.

HUERTA
XI JORNADAS GASTRO NÓMICAS

LA ALMAZARA
RESTO BAR

*Verduritas verdes
conileñas*
*(Green vegetables from
Conil)*

Chef
Antonio García Muñoz

THIS IS HOW IT IS

- 1 Put the leeks in the oven wrapped in aluminium foil in EVOO and season them with salt and pepper for 2 hours at 160 degrees.
- 2 Boil the peas, once cooked, emulsify with the cooking water. Texturise with ultratex.
- 3 Blanch the beans and remove the skin. Put them in a vacuum bag with EVOO and confit them.
- 4 Blanch the peas for 3 minutes, cool in ice water. Spoon the textured cream over the leek and add peas and broad beans. Finally cover with a veil of Iberian bacon.

