

BOCINEGRO
TABERNA MARINA

*Corazón de puerro
gratinado con huevo
poche y lascas de Payoyo
(Leek heart au gratin
with poached egg and
Payoyo cheese flakes)*

Chef:
Rocío Fernández Moreno

HUERTA
XI JORNADAS GASTRONÓMICAS

INGREDIENTS

*1 leek (white part) 20gr of
tagarnina pâté
4 quail eggs
2 egg yolk,
100cl mild olive oil
20ml ginger oil
Salt,
20cl Amontillado
20gr Salicornia,
lemon chilli
30gr Payoyo cheese*

THIS IS HOW IT IS DONE

- 1 Simmer the leeks and vacuum with ginger olive oil for 24 hours. Place on a baking tray and cook in the oven.*
- 2 Make a light mayonnaise with egg yolk, light olive oil, salt, Amontillado wine to coat the leeks*
- 3 Tagarninas cooked with cumin, oil and crushed salt*
- 4 Boil the shelled eggs in water with vinegar and salt for two minutes*

ASSEMBLY

Tagarnina purée, leek au gratin, poached egg, Payoyo cheese, salicornia and lemon chilli.

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30 Min
Low

INNOVATIVE
2022