

Cruzcampo



COCINA INNOVADORA 2014

INGREDIENTS

- 100g Tuna belly
- 400g monkfish / 20g razor shell
- 20g clams / 20g cockles
- 30g wild asparagus
- 1 sea lettuce leaf
- 20g cuttlefish spaghettis
- 1 onion / 1 leek
- 1 Kg Potatoes
- 1 garlic clove
- 1 bay leaf
- Salt and pepper

FEDUCHY BAR

Mare Nostrum

Chef: Roberto Sánchez Ureba

THIS IS HOW IT IS DONE

1. Prepare a monkfish cream, sauté the leeks and onions, together with the monkfish, all chopped.
2. Then add the potatoes and cover with water.
3. Once boiled, season with salt and pepper and mash.
4. Sauté the spaghetti with the cockles, clams, razor shells and asparagus.
5. Wrap the sea lettuce and pass it over the griddle for processing

TIME/ DIFFICULTY

45 Minutes / Medium-high