

Cruzcampo



COCINA TRADICIONAL 2014

TXIKOTE RESTAURANT

Morros de Atún (Tuna snouts)

Chef: Antonio Ramos Cozas

THIS IS HOW IT IS DONE

1. Blanch the snouts and clean them, make the stir-frying.
2. Boil the trotters.
3. Add the chickpeas and the snouts and boil for one hour.

INGREDIENTS

- Tuna snouts
- Pig trotters
- Chickpeas
- Vegetables for stir-frying

TIME/ DIFFICULTY

2 h/ Medium