

VINTAGE COCKTAIL BAR

Ajo blanco de la huerta conileña (White garlic from the conileña vegetable garden)

Chef:

Susana López Jiménez

INGREDIENTS

WHITE GARLIC

50 gr of boiled cauliflower, 80 ml of cold water, 25 ml of EVOO, 25 gr of sprockets, ½ garlic clove, 1 small spoonful of Jerez Vinegar, salt

LEEK CONFIT

1 leek, EVOO, Maldón salt

PICKLED ONION

100 ml of water, 60 ml of apple vinegar, 50 gr of sugar, salt, 1 small red onion

TOMATO JAM GELLY

Tomato, sugar, a few drops of lemon juice, fish tail

MORINGA OIL

AOVE, dried moringa leaf

Micro-blend and black Maldón salt

TIPS AND ADVICE

The cauliflower is cooked in very small pieces so that it can be cooked in a short time, as the sulphur odours emerge after 9-10 minutes of cooking. It is then baked on a baking tray, allowing it to brown slightly to intensify its nutty flavour. Subsequently, the white garlic with the cauliflower, but with less water than usual so that it is thicker. The green part of the leek should not be discarded, it can be used to enrich broths or soups.

THIS IS HOW IT IS

- 1 Mix the ingredients for the white garlic, crush finely, season with salt and set aside cold.
- 2 To confit the leek, clean it very well and remove the first layer, cutting off the green part and vacuum-packing the white or more tender part with a little EVOO and Maldón salt. It is steamed at 85 degrees for 4 hours. Once cold, it is cut into pieces of about 2cm approximately.
- 3 For the pickled onion, first mix the remaining ingredients of the cold bath and bring boil. Leave to cool and then place the onion cut into rings in a container, covering it completely with the bath, and leave to stand for 8 to 12 to allow it to take on the necessary flavour.
- 4 The tomato is grated to make a jam with sugar and a few drops of lemon juice. While still hot, add previously hydrated fish tail to make it gelatinise. Once it has set, cut into small cubes.
- 5 Moringa oil is made by crushing moringa leaves with EVOO, straining through a fine sieve and leaving to infuse.
- 6 To assemble the dish, place the white garlic stock and the 3 pieces of warm leek in a bowl. Place the pickled onion rings and the cubes of marmalade jelly. Finally, garnish with some micro-blend sprouts, salt flakes and a few drops of moringa EVOO.

5 Mins* Taking into account that we already have the production of ajo blanco, all ready white garlic and leek in production.

