

Cruzcampo



TASCÓN DE LA PASAJERA

Facera, Tierra y trigo (Facera (Tuna), soil and wheat)

Chef: Alejandro Pareja Reyes

THIS IS HOW IT IS DONE

1. Facera (Tuna): Citronella, Garlic, Bay, Ginger, Onion, Carrot, Pepper and salt. Everything is well poached without coloring and reduced to the ground, add soya, kenchee, PX and red wine to reduce again. Transfer to a pot and add the facera and the tuna stock to cook to perfection. Remove the facera, reduce the sauce and bind it with coconut milk.
2. Soil: Make a crumble of mushrooms, seaweed and ginger, bake and mash. Dehydrate the black olives in the microwave and crush.
3. Wheat: Boil the tuna stock, add the wheat, cook for 10 minutes and set aside. Make a cream of salicorns with spring onions and add to the wheat.

INGREDIENTS

- Citronella
- Garlic
- Bay
- Ginger
- Onion
- Carrot
- Pepper
- Salt
- Mushrooms
- Olives

TIME / DIFFICULTY

40 Min/ Medium