

Cruzcampo



COCINA INNOVADORA 2012

INGREDIENTS (1 person)

- 150gr Red tuna ventresca
- 6 leek leaves (white part)
- 10 gr Dehydrated aonori seaweed
- 50 gr Salicornia
- 1 spring onion/ 50ml of milk
- 25gr flour / 30 gr. Butter
- 1/2 garlic gloves /1 egg yolk
- 1 lemon / 750 ml of water
- 1,5 gr of soya leticin
- Extra virgin olive oil / Salt

TIPS AND ADVICE

So that the leek leaves do not break, we cook without boiling



LA ALMAZARA RESTAURANT

Raviolis de Ventresca de Atún y Puerros con esterificación natural de Salicornia y aire de Limón
(Tuna ventresca ravioli and leeks with natural esterification of salicornia and lemon air)

Chef: Manuel Jesús Sánchez Ramírez

THIS IS HOW IT IS DONE

1. Cook the leek in half a litre of water at 90 degrees, set aside and drain
2. Cut the ventresca into 3 equal pieces and season, sear it on the griddle with a little oil
3. Wrap the tuna around the leek
4. Once the ravioli has been assembled, we mark them on the griddle with a little oil
5. S. Divide the Aonori seaweed into 2 parts and fry at 200 degrees, then set aside
6. Salicornia cream: Put the butter, garlic, spring onion and salicornia in a casserole pot.
7. Using a syringe, empty the contents of the egg yolk once separated from the egg white and inject the same quantity of salicornia cream. This is how we obtain the esterification.
8. Mix the lemon juice with 250 milliliters of water and 1.5 grams of soya leticin, blend and obtain the lemon air
9. Serve on a plate with a base of Aonori, on top of which we place the ravioli and the natural esterification of salicornia and the lemon air.