

Cruzcampo



COCINA INNOVADORA 2013

INGREDIENTS (4 people)

- 800 grs. of Parpatana
- 3 Red onions
- 3 White onions
- 8 chorizo peppers
- 1 head of garlic / 2 chilli pepper rings
- 50 grs of ham bacon
- 500 grs of leek
- Extra virgin olive oil to taste
- Sic water / Salt and pepper to taste
- 2 tablespoons of squid ink

EL ROQUEO RESTAURANT

Eclipse de atún rojo de almadraba
(Red tuna Almadraba eclipse)

Chef: José Sánchez Pérez

THIS IS HOW IT IS DONE

1. Cut the leeks into thin strips and cook them in salted water with olive oil for about 10 minutes. Mash and set aside.
2. Make a sauce with the onions, the head of garlic, the chorizo peppers, the ham bacon and the squid ink. Leave to cook for approximately 25 minutes. Mash and set aside.
3. Sear the tuna on the griddle.
4. Presentation: place the tuna in the centre of the plate with two sauces. 1 half of the plate represents the sun and the other half the moon. The effect looks like an eclipse.

TIME / DIFFICULTY

1 hour and 30 Minutes / Medium