



**GASTRO**TOUR  
*Cinco Jotas*

## **Carabinero Prawn with White Asparagus and Cinco Jotas Ham**



***Chefs: Andy Nusser (Executive Chef), Tyler Sorce (Chef de Cuisine)***

***Restaurant: Casa Mono***

### **Ingredients**

- Cinco Jotas ham
- Carabineros Spanish prawns
- White asparagus
- Cauliflower
- Shallots, cucumbers, chives
- Marinade of chilies, lime, bergamot, prawn stock, and vinegar

### **Directions**

1. Poach the white asparagus in ham fat and milk, saving some aside to grill and some to puree in a cauliflower sauce.
2. Dice the carabinero prawn tail meat raw and marinate in a vinaigrette with chilies, shallots, prawn stock, and rendered ham fat.
3. Grill the prawn heads and serve hot in their own juice.

### **Presentation**

1. Place a spoonful of white asparagus puree in the bowl, topped with the grilled white asparagus.

2. Sprinkle the marinated prawns as a dressing over the asparagus and place the grilled prawn head on top.
3. Garnish with thin slices of Cinco Jotas ham.