



GASTROTOUR
Cinco Jotas

Uni (sea urchin) with Tripe and Cinco Jotas Ham



Chef's Name: Nicolás López

Restaurant: Little Spain

Ingredients

- Uni (.7 oz / 20 g)
- Salicornia flowers (.03 oz / 1 g)
- Oxalis flowers (.03 oz / 1 g)
- Croutons (.1 oz / 3 g)
- Cinco Jotas ibérico ham (.5 oz / 15 g)
- Beef tripe (4 lb)
- Pork feet (8 lb)
- Cinco Jotas ham stock (2 qt)
- Tomato sauce (2 c)
- Hot Spanish paprika (.14 oz / 4 g)

Directions

1. Combine pork feet, beef tripe, ham stock, paprika and tomato sauce in a pot.
2. Boil for 5 hours.
3. Drain the stew. Place the sauce in a different pot and keep reducing until you get a perfectly textured sauce.
4. Strain the sauce through a chinois and set aside.

5. Discard the tripe and remove the skin of the pork feet.
6. Dice the pork feet skin.
7. Place the uni in a bowl, and garnish with oxalis and salicornia flowers.
8. Add some breadcrumbs and some pork feet dices.
9. Place 1.4 oz/ 40 g of callos sauce from the stew in a jar.

Presentation

1. Serve the dish
2. Carve 4 slices of Cinco Jotas ham in front of the guest, and plate the slices on one side of the bowl.
3. Add the callos stew sauce to the bowl.