



GASTROTOUR
Cinco Jotas

LE BOEUF WAGYU WITH CINCO JOTAS IBERIAN HAM



Chef's Name: James Friedberg

Restaurant: L'Atelier de Joël Robuchon

Ingredients

Cured Egg Yolk Mayo (makes 20 orders):

- 6 Egg yolks (marinated 24hrs in soy sauce)
- 25g Dijon Mustard
- 250ml Blended Oil
- 1 Lemon, juiced
- Salt it

Egg White Blanc Manger (makes 20 orders):

- 18 Egg whites (approx. 540g)
- 5g Chives
- 25g Heavy Cream
- Salt tt
- 1g espelette

Nicoise Olive Puree (makes 20 orders):

- 150g Nicoise Olives
- 10g Mayonnaise

Sourdough Crouton (1 loaf = 100 orders):

- Sliced on Slicer #1
- Baked under salamander on parchment until light golden

Garnish

- 2g Julienne Beets
- 2g Celery root julienne
- 1g New Zealand Spinach
- 0.25g Chive Oil
- 0.25g Olive Oil
- 5g Kaluga Caviar