



GASTROTOUR
Cinco Jotas

SCARLET RUNNER BEAMS AND CINCO JOTAS HAM



Chef's Name: Nando Chang

Restaurant: Itamae

Ingredients

- 4oz Scarlett Runner Beans
- 4oz Butter, Unsalted
- 2oz Sake
- 1oz Aji Amarillo Cream
- 1oz Red Onion, Brunoise
- 1oz Garlic, Shaved
- 1ea Salt WaterEel, Spine
- 2oz Salt WaterEel Stock
- 1oz Geoduck, Sahimi
- ½ oz ShisoOil

Preparation

Sauce

1. Cook off sake.
2. Cook down bu+er, garlic, red onion, salt water eel stock.
3. Add Aji Amarillo Cream.
4. Reduce Jll sauce thickens.

Salt Water Eel

1. Fry salt water eel spine in shallow pan.
2. Cut in 6 pieces.

Beans

1. Soak 4oz scarlet runner beans overnight.
2. Cook for 4 to 5 hours with a cartouche on top until al dente.
3. Salt to taste.

Presentation

1. Layer Beans around the bowl.
2. Add Sauce to bowl.
3. Add Geoduck Sashimi onto of the beans.
4. Place 6 pieces 5J Ham around the plate.
5. Place pieces of Salt Water Eel Spine on top of each piece of 5J Ham.
6. Dress with Shiso Oil.