



GASTROTOUR
Cinco Jotas

TRIP TO JABUGO WITH CINCO JOTAS



***Chef's Name:* CARLOS GARCIA**

***Restaurant:* LEKU**

Ingredients

- Cinco Jotas ham bone
- Cinco Jotas ham cream
- Brie pasta
- Clarified butter
- Mille-feuille
- Anchovy

Preparation

1. Begin by making a ham broth with the ham bone that is kept on the fire for 3 days. Once the broth is ready, it becomes gelatinous on the plate.
2. The foam at the top is a ham cream that is made by infusing the ham in cream and then put into the siphon.
3. Ham salt is made by grinding ham, sautéing, and then dehydrating it.
4. For the mille-feuille of ham and anchovy, the brie pasta is baked with clarified butter. To assemble the mille-feuille, start with brie paste, anchovy emulsion and ham and so on for 5 times.