



**GASTRO TOUR**  
*Cinco Jotas*

**TORTELLINI IN BRODO WITH CINCO JOTAS**



***Chef's Name: Jason Lin***

***Restaurant: Lido Restaurant at the Surf Club***

## Ingredients

### **Tortellini filling**

- 200g Pork butt, diced
- 200g cinco jotas ham
- 200g mortadella
- 100g parmigiano
- steamed spinach (squeeze as much water out as possible)
- 1ea. Nutmeg, microplaned
- 2ea. Whole eggs
- Salt and black pepper to taste
- 200g

### **Pasta dough**

- 1000g 00 flour (plus more for kneading)
- 10ea. wholeeggs

### **Pickled Chanterelle mushrooms**

- 600g water
- 400g white wine vinegar
- 180g sugar
- 500g chanterelle mushrooms, halved

### **Cinco Jotas broth**

- 600g chicken bones
- 400g Cinco Jotas bone/trims
- 2ea. onions, peeled and halved
- 2ea. Carrots, peeled and halved
- 2ea. Celery stalks, halved
- 100g Parmigiano rind if you have
- 6L. water

## Preparation

### **Tortellini filling**

1. Heat a pan over medium heat, sear the diced pork butt until a nice golden brown on all sides.
2. Combine the seared pork loin with the diced Cinco Jotas, mortadela and steamed spinach.
3. Using the largest die on the grinder, grind everything through twice.
4. In a mixing bowl with a paddle attachment, combine the parmigiano, nutmeg, meat mixture and eggs.
5. Mix on speed 1 until everything is combined.
6. Season with salt and pepper to taste.

### **Pasta dough**

1. Crack the eggs into the mixing bowl.
2. Add the 00 flour on top.
3. With the hook attachment, mix on speed 1 until a dough is formed.
4. Wrap the dough in plastic wrap and let it rest for 15 minutes before sheeting it.
5. After it is rested, sheet it to the desired thickness.

### **PickledChanterellemushrooms**

1. In a pot, combine all the ingredients together and bring it to a boil.

2. When the pickle liquid is in a boil, pour it over the chanterelle mushrooms.
3. Wrap the container in plastic wrap and let it sit in room temperature until it is cool.

#### **Cinco Jotas broth**

1. Put all the ingredients in a large pot with the water over medium heat.
2. Once it is boiling, turn the heat down to low and let it simmer for 1 hour and 30 minutes.
3. Strain the broth with a chinoise.

#### **Presentation**

1. Place 7 pieces of the cooked tortellini in the middle of the bowl.
2. Place 3 pieces of marigold leaves directly on the tortellini.
3. Place 3 slices of Cinco Jotas ham in between the tortellini in a way that it stands up.
4. Drizzle Extra Virgin olive oil on the bowl.
5. Pour the seasoned broth into the bowl table side

#### **Garnish**

- Cinco Jotas ham
- Marigoldleaves