



**GASTRO**TOUR  
*Cinco Jotas*

**BRUSSELS SPROUT AND CAULIFLOWER SALAD WITH CINCO  
JOTAS HAM**



***Chef's Name: Lateisha Willson***

***Restaurant: Matador Room***

## **Ingredients**

- Cinco Jotas Ibérico Ham
- Brussel sprouts
- cauliflower
- sourdough
- fried egg
- granny smith apple
- evo
- red vinegar
- dijon mustard
- salt, black pepper
- mustard oil
- chives

### **For emulsion**

- Red wine vin
- Dijon mustard
- Salt,black pepper
- Sunflower oil
- Evo
- Mustard oil

### **Garnish**

- chives
- evo

## **Preparation**

### **Vinaigrette**

1. Combine first set in a blender and pree until smooth
2. Combine oil, then stream into blender to emulsify.

poach egg 60 degree water for 1 hour and 2o minutes.

1. Heat saute pan with evo until smoke the add iberico fry until crispy.
2. Remove ½ of the fat then add vinaigrette to warm pan.
3. Cook the egg an palace brussel sprouts, cauliflower and sourdough in a mixing bowl.
4. Mix until soft.
5. Arrange neatly, top with apples slice, drizzle with evo and chives finish with black pepper and fried egg.

### **Emulsion**

1. Vinaigrette combined first. Set in a blender and pree until smooth.
2. Combine oil, and then stream into blender to emulsify.