



**GASTRO**TOUR  
*Cinco Jotas*

## Artichokes with Cinco Jotas Jamón Ibérico



***Chef's Name: Dani García***

***Restaurant: Casa Dani***

### Ingredients

#### **For 0.175 Kg of Cinco Jotas Ibérico ham stock**

- 0.0735 Kg Ibérico Ham (Limpio)  
Gross weight: 0.105 Kg
- 0.147 Kg Water (Water 1)
- 0.0735 Kg Water (Water 2)

#### **For 0.2 Kg de Cinco Jotas Ibérico ham emulsion**

- 0.175 Kg Ibérico ham stock
- 37.5 gr Butter
- 0.75 gr Xanthan gum
- c/s Hand mixer

#### **For 0.008 Kg de Cinco Jotas Ibérico ham oil**

- 0.0125 Kg Fat from Ibérico Ham
- 0.0012 Kg Water
- 0.0025 Kg Blend Oil 75/25

#### **Rest of ingredients**

- 360 gr Artichoke quarters
- 200 gr Cinco Jotas Ibérico ham emulsion
- 8 gr Cinco Jotas Ibérico ham oil
- 48 gr Blend Oil 75/25
- c/s Salt Kosher
- 100 gr Sliced of Cinco Jotas Ibérico Ham

## **Preparation**

### **Cinco Jotas Ham stock**

1. Blanch the ham in pieces from cold water 3 times.
2. Place the ham in a pot with the water 1 and let infuse without boiling for 2 hours.
3. Once the time ends, strain the stock and save it.
4. Place the ham again in the pot with the water 2 and let it infuse without boiling for 1 hour.
5. Then strain the stock again, dispose the ham, and mix the both stocks.
6. Reduce if it's necessary.
7. Strain the stocks thru fish paper to get the impurities away.
8. Keep reserved in the fridge until use or portion them in vacuum bags and freeze.

### **Cinco Jotas Ibérico Ham emulsion**

1. Boil the ham stock.
2. Melt the butter in the ham stock.
3. Add the xanthan gum, blend it with the hand mixer until getting a smooth sauce.
4. Keep it reserved in the cooler until use.

### **Cinco Jotas Ibérico Ham oil**

1. Put the Ibérico fat with the oil and water in a pot. Simmer until getting all the oil from the fat.
2. Strain and keep the oil in the fridge until use.

### **Artichokes**

1. Sear the artichokes on the grill with a little bit of oil.
2. Bring to boil the ham sauce, emulsify it with the hand mixer.
3. Heat the artichokes in the oven on a tray

## **Presentation**

1. Place the artichokes on the plate with the seared facing upwards
2. Sauce the artichokes with the ham sauce.
3. Drizzle the dish with some Ibérico oil, finish the dish with the Cinco Jotas Ibérico ham thinly sliced in the middle of the artichokes.