



GASTROTOUR
Cinco Jotas

Mealy Rice with Carabinero and Cinco Jotas Ibérico



Chefs: Andy Nusser (Executive Chef), Jonathan Melendez (Chef de Cuisine)

Restaurant: Casa Mono

Ingredients

- Cinco Jotas Ibérico ham
- Carabineros Spanish prawns
- Bomba Rice
- Saffron broth
- Carabinero Butter

Preparation

Rice

1. On a pan sauté the sofrito and small amount of butter with the rice and stir for about a minute or 2
2. Add the Saffron broth and cook until the rice is al dente

3. Add rest of the butter.

Carabineros

1. Separate head and tail
2. Head: grill on high heat with olive oil and maldon salt
3. Tail: Dice tail meat and toss in olive oil, salt and lemon

Presentation

1. Place a spoonful of rice in a shallow bowl, topped with the carabinero tail
2. Five thin slices of Cinco Jotas ibérico ham on top of rice.
3. Place Carabinero grilled head on top of rice and garnish with chives and sprinkle salt