



**GASTRO**TOUR  
*Cinco Jotas*

## Grilled Bouchot Mussels with Cinco Jotas Ibérico Ham



***Chef's Name: Gabriel Kreuther***

***Restaurant: Gabriel Kreuther***

### Ingredients

#### Calabrian Butter

- Tempered Butter (15.8 oz / 450g)
- Vadouvan Curry ( .3 oz / 10g)
- 2 lemons, zested
- Calabrian chili, seedless, finely chopped (1 oz / 30g)
- Roasted garlic, chopped (2 oz / 60g)
- Tarragon, chopped ( .7 oz / 20g)

#### Cinco Jotas Ibérico

- 80g of Cinco Jotas Ibérico Ham

#### Broccoli Rabe Pesto

- Broccoli rabe, blanched and charred, finely chopped (8.8 oz / 250g)
- Basil, chopped (3.5 oz / 100g)
- Parmesan, micro planned (3.5 oz / 100g)
- Toasted pumpkin seeds (5.2 oz / 150g)
- Salt (.2 oz / 7g)
- Olive oil (3.5 oz / 100g)
- Lemon oil (.8 oz / 25g)
- 2 lemons, zested

## **Preparations**

### **Calabrian Butter**

1. Mix all ingredients together.
2. Roll into a torchon with plastic wrap.
3. Allow to cool in the fridge before peeling and slicing.

### **Broccoli Rabe Pesto**

1. Blend all of the finished ingredients in the robot coupe for about 10 minutes until fully mixed.