



GASTROTOUR
Cinco Jotas

Fall Squash Tart Cinco Jotas Ibérico Ham



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Restaurant: Le Pavillion

Ingredients

Tart Dough:

- Ap flour 640 g
- Corn starch 280 g
- Butter 368 g
- Salt 16 g
- Egg yolks 11g
- Water 80g
- Cognac 80g
- Vin juane 25g
- Vin juane reduction 25 g
- Salt to tast

Make Pickling liquid:

- Rice vinegar 1000g
- Salt 20g
- Sugar 100g

Ossau Iraty Emulsion:

- Ossau- Iraty grated 150 g
- Cream 140g
- Milk 140 g
- Agar 1g

Garnish:

- Cinco Jotas Ibérico Ham 80g

Preparation

Tart Dough

1. In mixer, mix flour, cornstarch, butter and salt.
2. Stream in egg yolks, water, and cognac as it mixes.
3. Mix until it comes together and wrap in plastic.
4. Place in 4 in tart mold with parchment and weigh it down with beans.
5. Bake at 175 c for 10 min rotate and bake 10 more.
6. Cool and reserve.

Ossau Iraty Emulsion

1. Add cream, milk, and agar to pot.
2. Bring to simmer, let simmer for three minutes while stirring.
3. Adjust seasoning.
4. Cool and let sit 1 hour before using.

Squash Puree

1. Peel and cut squash into small pieces, sautee with butter still soft blend with a enough cream for the blender to spin reserve.

Diced butternut squash

1. Cut remaining squash into dice roast in pan till soft.

Pickled Delicata squash

1. Slice squash very thin with skin attached on slicer.

Make picking liquid

1. Heat till salt and sugar is melt and cool.
2. Place the sliced squash in liquid and save till building tart

Dandelion sauté

1. Clean and wash dandelion sauté till tender reserve

Presentation

1. Take the tart shell and place a small amount of dandelion in the bottom.
2. Place a thin layer of squash puree on top of that.
3. Then add diced roasted squash.

4. Heat in oven till just warm.
5. Fill in gaps between the diced squash with Ossau- Iraty emulsion.
6. Garnish with wild main blue berries, and pickled delicate squash shavings.
7. On the very top add thinly sliced strips of Cinco Jotas Ibérico Ham.