



GASTROTOUR
Cinco Jotas

Uni with Tripe and Cinco Jotas Ibérico Ham



Chef's Name: Nicolás López

Restaurant: Little Spain

Ingredients

- Uni (.7 oz / 20g)
- Salicorniaflowers (.03 oz / 1g)
- Oxalis flowers (.03 oz / 1g)
- Croutons (.1 oz / 3g)
- Cinco Jotas ibérico ham (.5 oz / 15g)
- Beef tripe (4lb)
- Pork feet (8lb)
- Cinco Jotas ibérico ham stock (2qt)
- Tomato sauce (2 c)
- Hot Spanish paprika (.14 oz / 4g)

Preparation

1. Combine pork feet, beef tripe Cinco Jotas ham stock, paprika and tomato sauce in a pot.
2. Boil for 5 hours.
3. Drain the stew. Place the sauce in a different pot and keep reducing until you get a perfectly textured sauce.

4. Strain the sauce through a chinois and set aside.
5. Discard the tripe and remove the skin of the pork feet.
6. Dice the pork feet skin.
7. Place the uni in a bowl, and garnish with oxalis and salicornia flowers.
8. Add some breadcrumbs and some pork feet dices.
9. Place 1.4 oz/ 40g of callos sauce from the stew in a jar.

Presentation

1. Serve the dish
2. Carve 4 slices of Cinco Jotas Ibérico ham in front of the guest, and plate the slices on one side of the bowl.
3. Add the callos stew sauce to the bowl.