



Carabinero, White Miso Escabeche With Cinco Jotas Ibérico



Chef's Name: Ruben Rodriguez

Restaurant: Nai

Ingredients for six orders

Dashi Broth:

- 2 pieces dried kombu
- 1½ ounces bonito flakes
- 6 cups water

White Miso Escabeche:

- 200g olive oil
- 4 garlic cloves
- 60g rice vinegar
- 75g dashi broth
- 300g white miso
- 7g salt
- 7g black peppercorns
- 2 bay leaf
- 3 springs thyme
- 1 sprig rosemary

Corn Bread:

- 188g cornmeal
- 140g all purpose flour
- 100g sugar
- 5g baking powder
- 2g salt
- 240g milk
- 1 egg
- 52g evooArbequina

Carabinero:

- 6 carabinero
- Water
- Ice

Cinco Jotas:

- 80g of Cinco Jotas Ibérico Ham

Preparation

Dashi Broth

1. Combine kombu and 6 cups water in a large saucepan. Let sit until kombu softens, 25–35 minutes. Bring to a boil over medium heat. Immediately remove from heat; fish out kombu and discard.
2. Add a splash of water to pot to cool liquid slightly.
3. Add bonito flakes and stir once to submerge them.
4. Return to a gentle boil, reduce heat, and simmer gently, skimming off any foam, 5 minutes.
5. Let steep off heat, 15 minutes and Strain.

White Miso Escabeche

1. Lightly sauté garlic in oil. When it begins to brown add rice vinegar until it evaporates.
2. Add rest of the ingredients and bring to a boil. Remove and let it infuse for 30 minutes.
3. Strain and emulsify to create a Mayo.
4. Set aside and cool

Corn Bread

1. Mix all ingredients (all at room temp) place in oven at 375 for 30 minutes.
2. Check every 15 minutes by poking with tooth pick until comes out dry.

Carabinero

1. Bring water to a boil, emerge the carabineros and boil for 2 minutes only.
2. Remove and insert in ice bath.
3. Once completely cool, Peel and cut into cubes and set aside.

Presentation

1. Cut corn bread in a perfect rectangle and sear with butter on all sides until golden brown. Set Aside.
2. Mix the chopped Carabineros with the white miso escabeche mayo.
3. Place the carabineromix on top of the corn bread.
4. Zest orange.
5. Top with a generous amount of tobiko.
6. Layer with Cinco Jotas Ibérico Ham.
7. Finish with lemon thyme.