



**GASTRO**TOUR  
*Cinco Jotas*

## Spanish Torrija and Cinco Jotas Ibérico Ham



***Chef's Name: Luis A. Bollo***

***Restaurant: Salinas***

### **Ingredients(for 6 people)**

#### **Idiazabal bread pudding**

- Pullman bread(1lb)
- Heavy cream (1 qt)
- Idiazabal cheese (powder) (8oz)
- Black peppercorn (for infusion) (1 tsp)
- Bay leaf (3 units)
- White eggs(12oz)
- Pankobread crumbs (5oz)
- Salt and pepper (to taste)

#### **Whipped burrata**

- Heavy cream (16oz)
- Burrata water (salted water from packaging) (7oz)
- Freshcow's milk burrata(3oz)
- Salt

#### **Chocolate pearls**

- Chocolate (extra bitter,61% cacao)(4oz)
- Milk (3.5oz)
- Heavy cream (2oz)
- Sugar (1oz)
- Agar (2g)
- Gelatin sheets (2 units)
- Canola oil (1 l)

#### **Rest of ingredients**

- Cinco Jotas ibérico ham (thinly sliced) (4oz)
- Ground tomato (allow to drain in colander) (6 tbsp)
- Olive oil
- Salt
- Edible gold paper (1oz)

## **Preparation**

### **Idiazabal bread pudding**

1. Combine heavy cream, Idiazabal cheese, whole peppercorn, bay leaf and a pinch of salt and bring to a boil for 1 minute. Let cool and infuse for 10 minutes.
2. Add white eggs, mix well and strain through a colander.
3. Cut pullman white bread into 2 x 4.5 in rectangles (1 ½" thick).
4. Place all bread rectangles into a deep oven tray. Pour the warm heavy cream & Idiazabal mixture on top of them until rectangles are soaked.
5. Place the bread pudding tray in the fridge to cool for 3 hours.
6. Cover every piece of bread pudding with panko breadcrumbs and set it aside.

### **Whipped burrata**

1. Place all ingredients into a small pot and bring to a boil for 3 minutes.
2. Strain this liquid through a colander and place it into a cream whipper.
3. Close the bottle and add two units of foam cartridge.

### **Tomato mix**

1. Mix ground tomato, olive oil and salt.
2. Set it aside.

### **Chocolate pearls**

1. Make chocolate pearls by using all ingredients following "Pedro Subijana pearl production technique" (Akelarre restaurant headchef)

## **Presentation**

2. Pan sear every piece of bread pudding with a little canola oil, making sure all sides become golden brown and crispy. Set aside.
3. Slice Cinco Jotas Ibérico ham into ½-inch slices and create little ribbons.
4. Fill Cinco Jotas Ibérico ham ribbons with the burrata foam.
5. Place tomato-olive oil mix on top of bread pudding and spread well.
6. Place Cinco Jotas Ibérico Ham ribbons on top of bread pudding in a decorative way.
7. Add chocolate pearls and edible gold on top for decoration.