



Spanish Torrija (French Toast) and Cinco Jotas Ham



Chef's Name: Luis A. Bollo

Restaurant: Salinas

Ingredients (for 6 people)

Idiazabal bread pudding

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

Whipped burrata

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

Chocolate pearls

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

Rest of ingredients

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

Directions

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 mix 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 head chef)

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 ibérico ham into ½-inch slices and create little ribbons.
4. Fill Cinco Jotas ham ribbons with the burrata foam.
5. Place tomato-olive oil mix on top of bread pudding and spread well.
6. Place Cinco Jotas ribbons on top of bread pudding in a decorative way.
7. Add chocolate pearls and edible gold on top for decoration.