



GASTROTOUR
Cinco Jotas

Cod and Cinco Jotas “Pata Negra” Ham



Chefs: Mazen Mustafa & Javier Vazquez

Restaurant: The Aviary

Ingredients

- Skrei cod
- Ham meat, fat, bones
- Piparras Spanish peppers (1.7 oz / 50 g)
- Meyer lemon confit (5.2 oz / 150 g)
- Meyer lemon confit syrup (3.8 oz / 110 g)
- Mini turnips with leaves
- White miso
- Rice vinegar
- Battera kombu kelp sushi
- Nori sheets
- Pearl onions
- Fresno pepper
- Kombu kelp (4 leaves ea.)
- Katsuboshi dried tuna (2.8 oz / 80 g)
- Dried lobster mushrooms (5.3 oz / 150 g)
- Fresh shiitake mushrooms (7 oz / 200 g)
- Mirin Korean cooking wine (7 oz / 200 g)
- Tomatoes (8 oz / 225 g)
- Water (2.1 gal / 8 l)
- Egg whites
- Nori powder

Directions

PIPARRA KOSHO SEASONING

1. Combine piparra peppers, Meyer lemon confit and Meyer lemon confit syrup.
2. Puree and set aside.

JAMON DASHI STOCK

1. Make incisions throughout the kombu leaves with scissors to increase absorption of water. Soak kombu leaves in 8 l of water overnight.
2. The next day, heat the kombu leaves together with the ham leg in water. Remove the leaves right before the boiling point.
3. Add tomato petals, shiitake mushrooms, katsuboshi dried tuna, dried lobster mushrooms and simmer for 40 mins.
4. Set aside for 45 mins.
5. Strain and clarify with egg whites.
6. Add mirin and salt.

MISO PICKLED TURNIPS

1. Blend together the rice vinegar with miso (1:1 ratio).
2. Clean the turnips (set the leaves aside).
3. Add them to the vinaigrette.

PEARL ONION CONFIT

1. Clean the pearl onions.
2. Confit in olive oil.
3. Set aside and roast before serving.

BATTERA KOMBU

1. Lightly burn nori sheets.
2. Blend them into a powder.
3. Deep fry the battera kombu.
4. Season it with the nori powder.

Presentation

- 1) Cook the cod in a bag at 150° F with a splash of olive oil and Cinco Jotas ham fat for 5 minutes.
- 2) Warm up the jamón dashi stock.
- 3) Place the garnish on the battera kombu.
- 4) Add a drop of kosho seasoning and place the cod on top.
- 5) Garnish with the battera kombu.