



**GASTRO**TOUR  
*Cinco Jotas*

## **Bacalao from Macao with Cinco Jotas Ham**



***Chef's Name: Zach Watkins***

***Restaurant: Toro***

### **Ingredients**

- Salt
- Cod Croquettes
- Cod fillet confit in fatback
- Cinco Jotas ibérico ham
- Fumet
- Mandarin oranges
- Pickled mustard greens
- Szechuan oil
- Chives

### **Directions**

#### **Cod croquettes**

1. Salt cod and leave for 2 days.
2. Then, soak in water for 2 hours.
3. Cook milk with celery and onion (turning the milk into béchamel)

4. Fold the béchamel into the cod, mixed with chives.
5. Bread the croquettes with flour, egg, and bread crumbs.
6. Fry

#### **Main dish**

1. Cook cod filet in pork fatback.
2. Mix fumet stock in Szechuan oil.
3. Combine with white vinegar, pickled mustard greens, cod pork fat, pieces of cod, and chives.
4. Add cod croquettes
5. Garnish with raw mandarin orange, Cinco Jotas ham slices, and celery leaves.

#### **Presentation**

1. Place confit cod in a bowl.
2. Pour broth over the top.
3. Place the croquettes on top of the cod pieces.
4. Place ham on top of the croquettes.
5. Top it off with mandarin oranges and pickled mustard greens.