



**GASTRO**TOUR  
*Cinco Jotas*

**DECONSTRUCT WITH CINCO JOTAS**



***Chef's Name: Mike Hernandez***

***Restaurant: Boulud Sud***

## **Ingredients**

- Jamon Iberico Powder
  - 40 Grams Jamon Fat rendered
  - 60 Grams Tapioca Maltodextrin
- Jamon Iberico Stock
  - 2 Each Bones of Jamon ibérico
  - Pata Negra
  - 2 whole onions
  - 2 each Bay Leaf
  - Water to Cover
- Sodium Alginate Bath
  - 1000 Grams Water
  - 5 Grams Sodium Alginate
- Jamon Iberico Sphere Base
  - 1000 Grams Jamon Iberico Stock
  - 20 Grams Calcium Lactate Gluconate
  - 10 Xantham Gum
- Jamon Iberico Espuma
  - 900 Grams Jamon Iberico Stock
  - 20 Grams Gelatin Sheets
  - 3 Grams Agar Agar
- Jamon Iberico Chips
  - 10 Slices of Jamon Iberico

## **Preparation**

### **Jamon Iberico Chips**

1. 350°F oven layer on a sheet Tray JamonIberico.
2. Cover with another sheet tray.
3. Cook for 6 min rotate and cook for another 5 min let cool and chips are ready.

### **Garnish**

1. Add the Jamón Ibérico espuma, the sphere base and the powder in a bowl.
2. For the final touch, decorate the plate with Cinco Jotas ham.