



GASTROTOUR
Cinco Jotas

CHARBROILED BRANZINO WITH CINCO JOTAS



Chef's Name: DEME LOMAS

Restaurant: NIU KITCHEN

Ingredients

- Charbroiled branzino fillet
- Warm garlic
- Parsley
- Crushed pepper vinaigrette
- Cinco Jotas Ibérico ham

Preparation (in parts), example

1. Cut the branzino fillet in half, add it to the grill and precook.
2. Add olive oil and minced garlic, a parsley leaf and chilli flakes to the fillet.

Presentation

1. Serve the fillet on a plate.
2. Add Cinco Jotas ham on top of the fillet.
3. Add vinaigrette and for the final touch, a parsley leaf.