

Grey knights and peanuts soup



INGREDIENTS FOR 4 PEOPLE

300 gr. Grey knights
500 ml. Mineral water
100 gr. leek, finely chopped
30 ml. Virgin extra olive oil
30 gr. butter
50 gr. Peanuts, cut into small pieces
10 parsley leaves, finely chopped
1 clove of garlic
Virgin extra olive oil
Salt
White pepper
1 big slice of bread, cut into cubes



METHOD

1. In a small pot with 30 ml. of oil, fry lightly the leek during 3 minutes and then season it.
2. Add the grey knights, they must be very clean and diced in medium pieces. Fry them for 3 minutes more and season them.
3. Add 500ml of boiling water and let it cook for 5 minutes.
4. Meanwhile toast the cubes of bread in a 160°C oven for 5 minutes.
5. Once the soup is ready, set aside and liquidize it, add the butter. Don't crush it so much. Season with salt and pepper and reserve.



SERVING

8. In a frying pan with a splash of oil, brown the garlic and parsley, set aside and add the peanuts.
9. Serve the soup with the bread cubes on and the peanuts with the garlic and parsley perfumed oil.



Lobster, ganxet beans and bread with parsley oil



INGREDIENTS FOR 4 PEOPLE

- 2 live lobsters, weighing 400 or 500 gr.
- 100 gr. Cooked ganxet beans
- 1 slice of artisan bread
- 50 ml. Virgin extra olive oil
- 5 gr. parsley
- Salt
- Cooking salt ("fleur de sel")



METHOD

1. Put a big saucepan on the heat with 6l. Water and 240 gr. salt. Meanwhile, prepare a big and width bowl, with 6l. fresh water, 1kg. of ice cubes and 100 gr. of salt. When the saucepan with water starts to boil, put the lobsters inside and when the water boils again let it boil for over 2 minutes more. Set them aside and put them directly in a bowl with the water and ice cubes. Let them inside for 5 minutes and then take them out.
2. Shell the lobster, removing the tails from the heads. Reserve the juice of the interiors of the heads, drain them and keep them cool.
3. Peel the tails with scissors and reserve the lobster meat. Mash the peels to obtain the juice and keep it cool.
4. Cut the slice of bread in cubes and toast them in a 160°C oven for 20 minutes. You must let them cool down and then reserve them in an airtight pot.
5. Crush parsley with olive oil and a splash of salt, drain and reserve green perfume oil.



FINISHING & SERVING

6. Put a width sauce pan on the heat with 2 l. Water and 80 g. of salt, until it's boiling
7. Mix the reserved juice of the heads with the ganxet beans well drained, heat all together up and distribute it on soup dishes
8. Heat the lobster meat up, previously cut into big pieces in a large pot with boiling water for 15 seconds and distribute it on the dishes, on the ganxet beans and the seafood juice. Then add the toasted bread cubes and season it with "fleur de sel" and parsley oil.

Boneless and stuffed rabbit



INGREDIENTS FOR 4 PEOPLE

1 rabbit, weighing 1.200 gr.
100 gr. endive cut into medium pieces
100 gr. Apple, cut into thin slices
100 ml. rancio wine
200 ml. Mineral water
30 ml. Virgin extra olive oil
Salt
White pepper

Dried nuts for the presentation:

30 gr. toasted pistachio, crushed
30 gr. Toasted almonds, crushed
30 gr. Toasted hazelnuts, crushed



METHOD

1. Ask the butcher's shop to bone the rabbit; you can make it yourself, but you would need more time and skill. The rabbit has a very lean meat and with visible bones, due to this with a small and sharp knife you can bone it. In a non-stick frying pan, sauté the endive with a splash of salt and for only 30 seconds
2. Sauté the seasoned slices of apple, 15 seconds.
3. Put it very flat on the table and cut it half. Season both pieces and put in them the endive and the apple. Tie up both pieces taking care that the stuffing remains inside.
4. Put both pieces sprinkled with oil in an oven tray. Put it in the preheated oven at 180° C for 20 minutes. After this pour over the rancio wine and 100 ml. mineral water and let it cook in a 160° C oven for 30 minutes. Then add 100 ml. mineral water more and let it cook for 20 minutes at 150°C
5. The meat is ready to serve, just drain de cooking sauce and adjust salt and pepper.



FINISHING & SERVING

6. Cut the rabbit into big pieces and coat them in the mix of the crushed dried nuts.
7. Spread the sauce at the bottom of the dishes and put the meat on.



Orange dessert



INGREDIENTS FOR 4 PEOPLE

For the almonds cream mousse:

- 100 ml. Cream of almonds milk
- 125 ml. Whipped cream
- 25 ml. Pouring cream
- 5 ml. Almonds liqueur (Amaretto)
- 1 land 1/4 gelatin leaf (2 gr. each one)

For the orange jelly:

- 80 ml. Natural orange juice
- 20 ml. Rum
- 1 gelatine leaf
- 2 oranges cut into segments and without peel
- 1 piece of black chocolate



METHOD

1. For the almonds cream: In a saucepan melt the wet and drained gelatin in a very low fire and set aside from the fire. Add the pouring cream. Then add the almonds milk and shake it with a mixer obtain a smooth cream, pour slowly the almonds liqueur and the whipped cream.
2. Put the mixture in silicone molds or in a tray and let it curdle to be cut later into pieces.
3. For the orange gelatin: In a saucepan melt the wet and drained gelatin in a very low fire and set aside from the fire and add a little of orange juice. Set aside from the fire and add the rest of orange juice and the rum and pour into a tray to curdle.



SERVING

4. Share the orange gelatin, previously out cut into pieces, in the dishes. Put the almonds mouse pieces and the orange segments on. With a grater, sprinkle the grated chocolate.