**ROASTED BONE MARROW – LALOT CHIMICHURRI – PEANUTS – PERILLA SEED**

**500 g bone marrow (1 pieces 14 cm long cut in half lengthwise)**

**40 g la lot chimichurri**

**15 g perilla seed**

**BONE MARROW**

**5 kg bone marrow cut lenghtway**

**500 g salt**

**5 kg water**

**5 kg ice**

**More water and ice**

* In a pot, heat up the salt and water until dissolved
* Add the ice.
* Drain the marrow from any bloody water they sitting in
* Place the marrow into a stock pot big enough to soak them into a lot of water
* Add the iced cold salty water on top of the bone marrow
* Add more ice if room available, Place the marrow 1 day in the fridge soaking in the salted water
* After 1 day soaking, the water should be full of blood, Take off the water and fill the pot with more water and ice. Repeat this every day for 5 days or until the water stay clear.
* Once the marrow are washed from all their blood, drain them well and place them in a box hermetically close and store in the freezer.

**LA LOT CHIMICHURI**

**80 g olive oil**

**25 g sesame oil**

**80 g la lot**

**15 g coriander**

**15 g spring onion**

**25 g garlic**

**30 g shallot**

**20 g lemongrass**

**15 g bird eye chili deseeded and chopped**

**10 g brown sugar**

**7,5 g curry powder**

**3 g chili flakes**

**4 g 5 spice**

**20 g soy sauce**

**15 g fish sauce**

**6 g black pepper**

**30 g lime juice**

**50 g Japanese rice vinegar**

**30 g toasted peanuts crushed**