**SOBRASADA LIKE A TARTARE**

**Sobrasada tartare mix**

**40 g sour dough**

**20 g pickle smoked mussel chopped**

**5 g egg botarga**

**SOBRASADA**

**700 g finely minced beef trimming or lean pork meat**

**300 g pork back fat or lard**

***Per kilo of meat***

**20 g Salt**

**2.5 g curing salt**

**60 g smoked paprika sweet**

**10 g smoked paprika hot**

**10 g white pepper**

* Mix all the ingredient together and leaves it 12 hours marinade
* Mince the mix 2 time until a fine mince, nearly pasty is obtained,
* Stuff the mince into casing, making sure no air gap is left inside
* Hang the sausage for at least 2 month before consuming
* 10 to 15 degrees C at 80% humidity

**SOBRASADA TARTARE**

**45 g sobrasada**

**20 g Shallots diced**

**5 g Capers**

**5 g pickled jalapeno**

**20 g dressing**

**5 g chopped parsley**

**5 g olive oil**

**DRESSING**

**100 g lemon juice**

**100 g walnut oil**

**50 g olive oil**

**10 g sugar**

**10 g garlic microplaned**

**PICKLED CHILI**

**1 kg Yellow spicy chilli sliced or julienne (blanched several time depending on spiciness)**

**700 g apple cider vinegar**

**500 g water**

**30 g salt**

**30 g sugar**

**50 g garlic clove cut in half or quarter**

**3 g black peppercorn**

**5 g yellow mustard seed**

**3 g coriander seed**

**10 g fresh herb sprig (depending on vegetables you can use rosemary, dill, thyme, sage..)**

**SMOKED EGG BOTARGA**

**340 g sugar**

**370 g salt**

**10 egg yolks**

* Spread the salt/sugar mix in a tray, reserved some to cover the egg
* With a whole egg, shape holes into the salt/sugar mix
* Put delicately the egg yolk into the cavity you created
* Cover all the egg yolk with the remaining salt/sugar mix
* Cling film the tray and let in the fridge for 24 to 48 hours until the egg yolk are firm to the touch
* Once done, remove the yolk and rinse gently under running water until all the cure is gone

**120 g fish sauce**

* Place the cured egg yolk into the fish sauce in a bag. seal the bag
* Let the egg yolk submerged for 24 hour in the fridge
* the next day, remove the egg yolk from the fish sauce and dehydrate in the dehydrator for 24 hours at 50 degrees until very firm
* Smoked the egg yolk on a rack with hay for 40 min to 1 hours
* Vaccum the egg yolk and keep in the fridge for up to 3 months