



**This is how the '2017 Sancocho' recipe,
by chef Chema Marrero, is made**

INGREDIENTS
(per portion)

250 gr Sea Bass Supreme
1 l Temisas virgin olive oil
40 gr. new potatoes
Sea salt
30 gr yellow potatoes
0.1 gr flaky sea salt
2 gr chives

For the mojo sauce

0.4 gr cumin
0.4 gr sweet paprika
5 gr olive oil
2 gr white wine vinegar
0.3 gr sea salt
4 gr garlic

For the Gofio lump

10 gr lightly toasted Gofio maize meal
3 ml red mojo sauce
2 gr ripe banana
1 gr mature rum

HOW TO MAKE AND PREPARE THE DISH

Glaze the sea bass at 62° for 2 hours, making sure it has a very syrupy texture.

Emulsify all the mojo sauce ingredients in the food processor, adding the oil in at the end in the form of a thread.



Mix up all the gofio ingredients and make a thin sheet with the help of some film, heat in the oven on a teflon tray with some weight on top.

Make a fairly runny texture yellow sweet potato purée with a food blender.

Blend the cooked purée so that it comes out very thin with the help of a sieve.

Set the dish up as shown in the photo, starting with the blend, purée, sea bass, and finish with the cordon of mojo sauce and the gofio lump in the sheet alongside it.

Decorate with a banana tree leaf.