



**This is how the recipe by chef Juan Bertolín
for 'Pelibuey lamb loin with herb and pebble
pintadera design with Canary potato chile' is made**

INGREDIENTS
(for 4 diners)

Lamb loin and herb crust

2 pelibuey lamb loins
salt and pepper
100 gr Panko breadcrumbs
50 gr almonds from Tejeda
3 bunches of fresh herbs
Mustard

Herb 'Pintadera'

1 handful of peppermint
1 handful of basil
1 bunch of coriander
Cumin
Salt
Virgin olive oil from Telde
Agar agar

Pebbles and icing

0,5 kg "partridge eye" potatoes
1 handful of coriander
1 handful of peppermint
1 green chile
1 cm ginger
1 lime
6 gr de gellan gum
500 gr sheep's milk
salt and pepper
3 units of cardamom
10 gr agar agar



Lamb sauce

Lamb bones

Carrot

Leek

Celery

Onions

Thyme

White wine

PREPARATION

Lamb fillet

Debone the loins, season and brown off in the pan on all sides. Shrink-wrap contents. Cook in the oven with a temperature measuring device, at 50°. Refresh with water and ice.

Herb Costra: finely chop up the panko breadcrumbs, herbs, salt and pepper. Cover the lamb loin with mustard and pass it through/sprinkle on the herb costra. Oven cook at 200° for 4 minutes.

Herb ‘Pintadera’

Blanch the herbs. Cool them down with ice, chop them up, sieve them and add in the agar agar. Heat it up at 70° and set in spiral pintadera molds.

Rocas-Causas

Make a potato purée and chop it up with the rest of the ingredients. Sieve and place into molds. Allow to cool and remove from the mold. Filter in the milk with the spices. Sieve, add the agar and bathe the pebbles.

Lamb sauce

Roast the lamb bones and vegetables in the oven. Leave them to cook for 5 hours. Sieve and drain.

SETTING UP THE DISH

Place the ‘pintadera’ spiral in the centre of the dish. Place the lamb loin and chops on top. Add blobs of mustard, the pebbles and finally the leaves and flowers.