



This is how Salmon marinated in tuna cactus flower sauce, with Guía flower cheese, avocado and sweet potato crunch, by chef Xabier Blanco, is made

FIRST STEPS

Ingredients

*800 gr salmon loin
600 gr tuna cactus juice
200 gr beetroot juice
2 squeezed limes
200 gr salt
200 gr Guía Flower Cheese
100 gr cream 35%
2 avocados
1 pinch of cumin
1 handful of crushed coriander
1 lime
1 kg large yellow sweet potatoes
130 gr cream
120 gr butter
Some salmon spawn to embellish the dish*

THE COOKING METHOD

- Salmon marinated in tuna cactus juice

Sumerge the salmon into a recipient covered with the marinade made from tuna cactus juice, beetroot juice, the limes and salt. Allow to sink in slowly for 20 to 30 hours in a refrigeration chamber. The acid from the marinade will soften the muscular tissue of the salmon thinning out the proteins and making the product that much more tender.

Once the marinating period is over, take out the salmon loin and dry it off. The whole piece will have become impregnated from the outside with a purple colour and will display a terse and tender texture.

- Cream of Guía flower cheese

Heat up the cream in a pan and melt the Guía flower cheese into the cream. Keep working it in until a thick and concentrated texture is achieved.

Store.

- Cream of avocado and cumin

Crush all the avocado, cumin, coriander and lime juice in together.

Add salt to taste.

- Sweet potato crunch

Roast the sweet potato in the oven without taking off the skin at 180 °C for 40 minutes. (Time may vary depending on the thickness of the potato).

Draw out the pulp from the potato and mash it in finely with the cream and the butter. If no Termomix is available to apply the temperature when chopping off, lightly heat the cream and melt the butter into it and then blend it in with the potato.

Once mashed spread out the puré on a non-stick silicon tray or on greased oven paper with a spatula. It has to be evenly spread several milimetres deep. The finer it is before drying the better the texture it will have.

Let it dry out in a dry place at room temperature. To accelerate the process it can be dried in an oven at 65°C for a few hours. As much humidity as possible must be drawn out of the product before frying it.

When the spread is fully dried it is fried in large portions (lightly so that they don't burn) and the crunchy product can be shaped as required before it cools off. The reason for letting it cool is for it to be crunchier.

To round off the dish, just add the salmon spawn.