



This is how 'Leg of goat in salmorejo sauce, red onion and potato purée', by Alexis Álvarez, is made

FIRST STEPS

a) Ingredients (for 4 people)

Goat's leg: 2 suckling goat's legs

Salmorejo: goat's bones and remains, 300 ml. white wine, 50 ml. white wine vinegar, 1gr. thyme, 1 gr. oregano, ½ chilli pepper, 4 gr. sweet paprika, 20 cloves of garlic, 2 l. water

Potato purée: 500 gr. potatoes, 50 gr. cream, 50 gr. butter, salt and white pepper.

Courgette purée: 250 gr. courgettes, 2 handfuls of spinach

8 deboned olives

1 large red onion

COOKING METHOD

Leg of goat: debone the goat's legs, add salt and pepper and vacuum cook until the heart of the product reaches 60 degrees. Cool off in frozen water and store in a vacuum.

Salmorejo sauce: put all the ingredients in together to cook for around 3 hours. Then strain, reduce and thicken the sauce with cornflour.

Red onions: peel, cut into petal shapes and cook in salted water. Cool off in frozen salty water and store..

Potato Purée: peel and chop up the potatoes, and cook them in a vacuum bag until tender. Chop up into small slices and add butter, cream, salt and white pepper.

Courgette Purée: slice up the courgettes and boil, then cool off in frozen water. Strain them and chop them into tiny pieces with the cooled boiled spinach until a green courgette purée is achieved.

Olives: deboned and cut into halves.

FINISH AND PRESENTATION

Regenerate the goat's legs at a steady heat and place them in a pan. Each leg is then cut into two pieces, and each piece is covered with salmorejo sauce. Put a little sauce at the bottom of the dish and place hot red onions around, along with the potato purée and a few drops of courgette purée. Finish decorating the dish with the half olives and some rosemary flowers.