



This is how 'Roast black suckling pig with orange, soya and Gáldar onion' is made, by chef Thomas Leeb

FIRST STEPS

a) Ingredients (for 4 diners)

1 suckling pig, not too large
2 kg local oranges
1 dl liquid soya
4 white onions from Gáldar
3 cloves
70 gr brown sugar
Salt
Ground black pepper
Maldon salt

b) Other ingredients

100 gr sweet potato yolk purée
20 gr roast pepper purée
20 gr alioli sauce with Tejeda almonds
50 gr crushed green pistacho nuts
10 gr Canary olive oil caviar
10 gr crunchy bread cubes

PREPARATION

Cut up the suckling pig into six pieces. Season with salt, vacuum lock and cook in a pre-heated oven for 16 hours at 69 degrees.

Debone and press flat, then cover carefully with the skin of the suckling. Let this settle for 12 hours. Prepare the sauce, adding pieces of suckling to it. Boil and simmer down for 20 minutes, then strain and store.

The flat suckling is cut into squares which are toasted in a pan on both sides. It is then all served up together with the rest of the ingredients.

The sweet potato purée is served in a separate bowl with the sauce.