

# Pea tartare with grilled tomino and sepia chips


































Cuisine: **German**  
Food category: **Vegetarian dishes**



Author: [Retigo Team Deutschland](#)  
Company: [RETIGO Deutschland GmbH](#)



## Program steps

1	Kartoffeln hineingeben									
	 Steaming		 Termination by time	 00:33 hh:mm	 99 °C	 70 %				
2	Erbsen hineingeben									
	 Steaming		 Termination by time	 00:07 hh:mm	 99 °C	 70 %				
3	Kartoffel, Erbsen herausnehmen und abschrecken, Grillplatte zum aufheizen hineingeben									
	 Combination	 50 %	 Termination by time	 00:20 hh:mm	 160 °C	 70 %				
4	Tomino hineingeben									
	 Combination	 50 %	 Termination by time	 00:01 hh:mm	 160 °C	 70 %				
5	Chipsmasse vorsichtig hineingießen									
	 Combination	 50 %	 Termination by time	 00:01 hh:mm	 160 °C	 70 %				

Ingredients - number of portions - 4		
Name	Value	Unit
waxy potatoes	150	g
onion	50	g
peas	400	g
lime juice	15	ml
chili cream cheese	50	g
crème fraîche	50	g
worcester	5	ml
vanilla powder	0.75	g
sea-salt	5	g
ground white pepper	1	g
mint	4	g
kala namak salt	1	g

## Directions

Steam the peas and potatoes in a preheated combination steamer at 99°C in steam mode and 70% fan speed: 7 minutes for the peas, then quench immediately (shock cooler), 40 minutes for the potatoes.

It is recommended to use the insert timer for this dish.

Chop the peas finely and cut the potatoes into very fine cubes. Now mix all the ingredients carefully and season to taste. Serve either in a glass or serving ring.

Cardamom + sea salt: Using a mortar, process everything into a fine spice mixture.

Grilled Tomino: Brush the cheese with oil and let it rest briefly, meanwhile preheat the combi steamer to 225°C in the combi steam mous and 70% fan speed with 20% humidity, with a smooth coated grill plate. Then grill the cheese on this plate for 2 minutes. Then take it out of the combi steamer, put it on the tartare and season with the cardamom sea salt.

Sepia Chips: Mix everything together well. Now put it on

Name	Value	Unit
cardamom pods	2	pcs
whole black pepper	4	g
cinnamon stick	2	g
sea-salt	125	g
dried untreated leaves of the fragrant rose	5	g
brown sugar	3	g

Name	Value	Unit
water	60	g
5 tbsp vegetable oil	60	ml
plain wheat flour	13	g
sepia ink	4	g

Name	Value	Unit
little tomino tomatoes	4	pcs
olive oil	20	ml

Nutrition and allergens	
Allergens: 1 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	225.3 kJ
Carbohydrate	25.8 g
Fat	8 g
Protein	8.4 g
Water	0 g

the coated hot grill plate and let it bake for a maximum of 1 minute in the same program as before, then place it on a kitchen towel and let it rest.