

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 potato	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 the coated hot grill plate with a spray bottle and let it bake for a maximum of 1 minute in the same climate as before, then place it on a kitchen towel and let it degrease.

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

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

Name	Value	Unit
little tomino	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