



**GASTRO**TOUR  
*Cinco Jotas*

## Squid Chicharrón with Cinco Jotas and Squid Ink Aioli



***Chef's Name: Greg Baxtrom***

***Restaurant: Olmsted***

### Ingredients

#### **Piquillo Pepper Pudding**

- Piquillo peppers (17.5 oz / 500 g)
- Red pepper juice (4.2 c / 1,000 g)
- Smoked paprika (1 tsp / 5 g)
- Salt (3 tsp / 15 g)
- Red wine vinegar (2 tsp / 10 g)
- Agar agar (3 tsp / 15 g)

#### **Squid Ink Aioli**

- Egg yolks (8 units)
- Distilled white vinegar (1.5 tbs / 24 g)
- Roasted garlic puree (16 g)
- Water (1/3 c)
- Grapeseed oil (3.7 c / 800 g)
- Squid ink (5.5 tbs / 75 g)
- Salt, to taste

#### **Cracker**

- Squid (2 c / 450 g)
- Tapioca starch (3.2 c / 450g)
- Salt (2 tsp / 10 g)
- Water (1 c / 250 g)

#### **Topped with**

- Jamón
- Sliced Guindilla peppers
- Sliced chive tips

**Directions**

1. Drizzle puffed squid cracker with squid ink aioli and piquillo pepper pudding.
2. Scatter with Cinco Jotas ham, Guindilla peppers and chives.

**Presentation**

See above and photo.