



A love of nature and terroir in the centre of Madrid. At El Invernadero, the dishes radiate the energy of the master's bold hand. Chef Rodrigo de la Calle is fulfilling his culinary dream: gastrobotánica. Here you will taste unbridled pioneering plant-based cuisine, deliciously refined by an established name.

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RECIPES RODRIGO DE LA CALLE
PHOTOS WIM DEMESSEMAEKERS

SOCARRAT RICE WITH MORELS

🍴 SERVES 4

🕒 9.5 HOURS + REST

For the cooking broth

- 65 g chickpeas
- 65 g carrots
- 65 g onions
- 65 g shiitake mushrooms
- 65 g okra
- Water

For the rice

- 130 g aged Bombita rice
- Saffron

For the tapioca

- 56.25 g water
- 16.25 g fine tapioca

For the aioli

- 15 g black garlic paste
- 75 g extra virgin olive oil
- 1 plant-based egg
- ¼ garlic clove
- Lemon juice
- Salt

For the true morels

- 4 true morels

For the assembly

- Sunflower oil
- Salt

The cooking broth

- 1 Sauté the onions, carrots, soaked chickpeas, and shiitake mushrooms in a pan. Add enough water to cover the ingredients.
- 2 Bring to the boil and cook over a medium heat for 8 hours. Allow the broth to rest for a couple of hours, then strain and remove the excess fat.

The rice

- 1 In an iron pan, bring the broth to the boil with the saffron and add the rice. Cook for 7 minutes, stirring to ensure it cooks evenly.
- 2 Strain the rice and let it cool on trays in a blast chiller.

The tapioca

- 1 Combine the water and fine tapioca in a Thermomix. Blend at the maximum speed for 10 minutes. Strain and cool before transferring it to squeeze bottles.
- 2 Chop the okra and blanch it. Add the chopped okra to the broth (reduced by one-third) and cook for 15 minutes. Strain and cool, then transfer to vacuum-seal bags (75 g portions).

The aioli

- 1 In a container, blend the sunflower oil, egg, black garlic paste, lemon juice, garlic, and salt. Use a blender to emulsify the mixture until it becomes thick.
- 2 Transfer the aioli to squeeze bottles.

The true morels

- 1 Clean the true morels and blanch in boiling water for 30 seconds. Keep some to use as a garnish and chop the rest to add to the rice.

The assembly

- 1 Pour the broth and rice into a 24 cm skillet. Stir well and allow to dry without stirring to create socarrat. Add the chopped morels halfway through cooking. Use tongs to lift the rice to form a cylinder shape. Cut it in half.
- 2 On a serving board, place a golden bowl with the hot true morels seasoned with aioli on the Josper charcoal oven. Pour hot beef broth into the bowl. Place the rice canutillo on the other side of the board.

