

# Grilled Lettuce Hearts with Pepitoria Sauce

SERVES 4

## Lettuce julienne

10 lettuce hearts (Tudela lettuce)

- Clean the lettuce hearts thoroughly, remove the dark outer leaves, and cut into thin julienne strips.

## Lettuce circles

3 litres of water

2 lettuce heads from the garden

- Discard the darker outer leaves of the lettuce heads, clean if necessary, and cut into shape using a 7 cm round cutter.
- Bring water to the boil and blanch the lettuce circles.
- Immediately cool them in iced water, then transfer to kitchen paper and dry thoroughly.
- Arrange the lettuce circles on a tray without stacking them and store in the fridge until needed.

## Pepitoria sauce

250 g extra virgin olive oil

700 g finely diced spring onions

50 g sliced garlic

250 g fried almonds (ground in a Thermomix)

50 g fried bread

100 g sherry wine

10 g saffron

20 g salt

3 litres of vegetable broth

- In a large pan, heat the olive oil over a low heat.
- Add the garlic and cook until lightly golden.
- Add the finely diced spring onions and cook until golden and completely softened.
- Add the ground almonds and previously fried bread, and sauté until well incorporated.
- Pour in the sherry wine and reduce.

- Add the vegetable broth and bring to the boil.
- Once boiling, add the saffron and reduce the sauce by approximately half. Transfer the mixture to a Thermomix and blend at 90 °C for 10 minutes.
- Blend until smooth, then strain the sauce. Season with salt to taste

## Vegetable demi-glace

1 kg onions

1 kg carrots

1 kg leeks

1 kg chickpeas, Pedrosillano variety

20 to 25 liters of water

- Soak the chickpeas for 12 hours.
- Coarsely chop all the vegetables to keep the broth clear.
- Once the chickpeas are soft, put them in a cooking pot along with the vegetables and water. Bring to a boil, skim off any foam, cover, and simmer for 12 to 14 hours over medium heat.
- Strain and bring to a boil again, reducing it to 1 liter to 8 dl (deciliters) of demi-glace.

## Yema yondu sauce

5 plant-based egg yolks

5 dashes of harissa

Salt to taste

- In a bowl, whisk together the egg yolks and harissa until well combined. Season with salt to taste.



### **Finishing touches and presentation**

Vegetable demi-glace

Oil

Salt

- For plating, heat the Pepitoria sauce in a saucepan and keep the vegetable demi-glace warm in a squeeze bottle.
- Season the lettuce julienne with salt and oil, then sauté on a grill over charcoal embers. At the same time, warm the lettuce circles on the grill.
- Place the lettuce julienne in the centre of a plate, nap with the Pepitoria sauce, cover with the lettuce circle, and glaze with the vegetable demi-glace. Finish with a final glaze of the Yema Yondu sauce.

