



L'ALBERETA

## ROMBO, POTATO, LEVISTICO AND MAIONESE

### RHOMBUS

80 g of turbot per serving  
2 pieces of lemon peel  
Maldon salt  
extra virgin olive oil

Fillet the rhombus and eliminate the skin,  
Place in a vacuum bag the portion of turbot, lemon peels, salt, oil and close at 100%.  
Place in a steam oven or roner at 56 ° C for 14/16 minutes depending on the thickness of the fish slice.  
At the time of service, open the bag, lightly pat the fillet and season with Maldon oil and salt.

### MASHED POTATOES

500 g of agri or yellow potatoes  
Extra virgin olive oil  
Salt  
Lovage  
Black pepper

Boil the potatoes and at the time of serving peel them, mash them with a potato masher and season them with oil, the finely cut lennet, salt and pepper.

### MAYIONESE OF SMOKED FISH:

200 g of seed oil  
100 gr of reduced turbot broth (Carcass of turbot, toasted with oil, blend with white wine, then add celery, onion, leek and cold water and reduce much) n.b. It is important that the broth is free of fat.  
3.5 g of smoked tea  
Salt  
Lime juice

Whisk the fish stock by adding the oil, until the desired consistency is obtained and add the smoked tea. Correct the taste with salt and lemon juice to taste.

### BLOWN GREEN TAPIOCA

100 gr of tapioca pearls  
800 gr of water  
80 gr of parsley puree

Bring the water to a boil and add the tapioca, cook until it is made transparent the tapioca until obtaining 320 gr of mixture.

Mix with parsley puree and spread it on the silpat or on parchment paper.

Dry in a 65 ° oven for 8-9 hours.

Let it rehydrate for 12 hours and fry it in seed oil.

### PRESENTATION

Spread the mayonnaise with fish and lay it on the turbot with maldon salt.

Next lay the crushed potato and decorate with the puff pastry of green tapioca.