

By: Miguel Ángel Mateos



Bloody Mary with Black Garlic.



DIFFICULTY
LOW



CUISINE
FUSION



SERVES
4



TYPE OF DISH
STARTER



PREPARATION TIME
30 MINUTES



TYPE OF GARLIC
BLACK

Ingredients

- 2 Cloves of Black Garlic
- 400ml Tomato Juice
- 20 drops of Tabasco
- 5g Worcestershire Sauce
- Fine Salt
- Ground Black Pepper
- Fresh Dill

Step by Step



1. Peel the cloves of black garlic and cut into long strips.
2. In a bowl, mix together the tabasco, salt, pepper, Worcestershire sauce and tomato juice.
3. Stir well and leave to rest for a few minutes, to allow all the flavours to infuse and come together.



FINISHING THE DISH:

4. Pour the mixture into wine glasses.
5. Add 4 or 5 strips of black garlic to each glass, along with a few sprigs of fresh dill.



CHEF'S TIPS Miguel Ángel Mateos:

- This drink is an ideal start to a meal or dinner with friends. It may not have any alcohol, but this beverage packs a punch with its spiciness, and is a perfect way to whet the appetite.
- You can enhance the flavours in the drink by adding a little lime zest at the very end.
- When they are season, you can replace the packaged tomato juice with fresh, crushed tomatoes, such as pink tomatoes.
- The black garlic adds a hint of liquorice, and imparts a toasted aroma and bitterness to the drink.
- If you want to add alcohol to the mix, simply add a few drops of vodka to the juice.