



Dificultad

Easy



Cocina

Fusion



4 Comensales



Tiempo

30 minutes



Variedad

Spring White

Ingredientes

- 4 cloves of Spring White Garlic
- 100 gr of Gulas
- 1 Burrata Cheese
- 1 Red Pepper
- 1 Onion
- Extra Virgin Olive Oil
- Salt

Skipped Gulas With Burrata and Spring White Garlic



1. Peel and finely laminate de Garlic cloves.
2. Cut the Onion in Brunoise, that is, in small dice.
3. Do the same with the Red Pepper.
4. Put a dab of Oil in a non-stick pan on medium heat, once it is hot add the laminated Garlic.
5. Sauté for a few minutes and then add the Onion and Pepper.
6. Add a pinch of Salt and sauté until everything is cooked.
7. Add the Gulas and cook everything together for a few minutes for the flavours to combine. Then remove from the heat.

Terminado del Plato

8. Place a squared or circular mold on a plate, and put the sautéed Gulas in it.
9. Press lightly for the Gulas bed to hold its shape and remove the mold.
10. Place the Burrata cheese on top of the Gulas, season with a dab of Olive Oil and a pinch of Salt and cut the cheese open.

Sugerencias del Chef Miguel Ángel Mateas

- To give freshness to this dish, you can add some Coriander or fresh Chive.
- If you do not have Burrata cheese available to you, you can substitute it for Mozzarella cheese, since it has a similar texture and taste