

By: Miguel Ángel Mateos



Crunchy Hake Cubes with Pine Nuts, Poppy and White Spring Garlic.



DIFFICULTY
EASY



COOKING STYLE
FUSION



AMOUNT
4 SERVINGS



TYPE OF DISH
STARTER



PREPARATION TIME
35 MINUTES



TYPE OF GARLIC
WHITE SPRING

Ingredients

- 1 bulb of 'Big Garlic' White spring garlic
- 400g of clean hake, without skin or bones
- 10g of pine nuts
- 5g of Poppy Seeds
- 10g of Corn Flakes (cereal)
- Flour
- 2 eggs
- Korean kimchi sauce
- Teriyaki sauce
- Crunchy gherkins
- Sunflower oil

STEP BY STEP



1. Peel the garlic bulb and chop up half of the cloves, finely.

The other half of the cloves should be put in a pan with 4 thumb-sized amounts of sunflower oil on a moderate heat, so that the oil can absorb the garlic's flavour.

2. Meanwhile, chop the hake into bite-size pieces and season it lightly.

3. Beat the eggs, add the well-chopped garlic, flour the hake pieces and put them into the mixture of beaten egg and chopped garlic.

4. Put the corn flakes in another bowl and put into them the egged hake pieces (as if coating them), and press lightly so that they stick to the hake.

5. Remove the garlic from the oil and increase the temperature so that you can fry the cubes.

6. Fry the cubes until they are golden brown on all sides, drain them on absorbent paper and serve.

FINISHING THE DISH:

7. Using a flat plate of your choice, lay down 4 spots of teriyaki sauce and on top of them, place 4 cubes per diner.

Next to them, place 3 spots of Kimchi sauce and on these spots place a pine nut, some poppy seed and a piece of crunchy gherkin and finish with a black salt flower.

CHEF'S TIPS Miguel Ángel Mateos:

- Korean Kimchi sauce is now easily found at specialist East Asian food retailers. It is a sauce that goes very well with some types of fish, such as tuna, fried hake, cod ... and with vegetables in tempura.
- This dish can be made with other meaty types of fish. It should be crispy outside and tender on the inside, we should not overlook cooking by frying.
- By adding corn flakes to the batter, we can get a very crisp and pleasant dough, with a surprising taste.