

INGREDIENTS FOR 4 PERSONS

- 4 medium leeks
- 12 Ternasco de Aragón Sweetbread
- 1/2 liter of lamb sauce reduction, meat stock.
- 1/2 kilo of yellow trumpet
- 1 dozen of Tatchoi or spinach leaves.
- Extra virgin olive oil of empeltre and arbequina.

Salt to taste



Ternasco de Aragón Sweetbread with organic leeks and yellow trumpets.



4 Pax



65 Min

Cook the leek at low temperature and reserve them. We cut them to the necessary measure to distribute to taste in the dish, we keep the high and harder parts.

With the hard parts we will make a leek puree.

We degrease the Sweetbread and them vacuum cook at low temperature and just before serving we mark them on the grill.

We will have prepared a reduced lamb sauce, as a base for our dish, we will place some spoonfuls of the puree and on it the lechecillas, we will arrange on the plate the yellow trumpets that we will have briefly sautéed with a little bit of our AOVE.

We will place to our taste the tatchoi leaves or select some small spinach leaves.