

kukutana

Our Dinner Menu

We begin with an onion soup, the recipe for which comes from Lourdes and Pedro's honeymoon in Paris. Our biggest secret, which serves in our marriage as much in our cooking, is patience and affection to ensure the onions are perfectly cooked.

The main course is salted Iberian pork shoulder, prepared using our family's virgin olive oil, and accompanied by mashed potatoes.

To finish, we serve our mysterious Chocolate Marquise with local red berries. The recipe is a family secret that is passed down the generations by word of mouth, and must never be put on paper for fear of being leaked.

After dinner, we invite you to enjoy a digestif by the open fire.

*A recipe from our dear friend, Carlos Otaola
in the next page.*

With affection,

The Kukutana Team

Iberico Pork Tenderloin

Method:

Place a griddle pan on the fire and cover the entire bottom with salt. Let it get very hot. Meanwhile, cover the meat with ground pepper on both sides. When the pan covered in salt is ready, put the meat to on one side and leave it for 30 minutes (depending on how you like your meat, at home we like medium rare).

Next, turn the meat placing a sprig of rosemary on top, and replenish the salt making sure that the meat never touches the griddle. Wait another 30 minutes before removing it from the heat.

Slice the meat in the same style as you would slice roast beef, ensuring that it is as freshly cut as possible at the time of serving.

(Note: At Kukutana we love to drizzle over a few drops of our extra virgin olive oil.)

Serve with homemade mashed potatoes.

Method:

Boil the potatoes whole with the skins still on. Remove them from the heat when they are soft and remove the peel. Add olive oil, crush them by mixing them with milk, sauté them and mix until you have a smooth mash.

Plate up along with the sliced pork and grate some truffle over the mash.

Ingredients:

Iberico pork tenderloin:

- 1 Iberico pork tenderloin from Sierra de Huelva
- Rough sea salt from Cadiz
- Black pepper
- Rosemary

Ingredients:

Mashed potatoes:

- Potatoes from Sanlúcar
- Salt
- Milk
- Extra virgin olive oil from Baena
- Truffle