



## Copa Jerez Winning Recipes for 2007

Andy Nusser/Nancy Selzer of Casa Mono

### Duck Egg with Mojama

4 duck eggs

1 dozen fingerling potatoes, medium size, parboiled, cooled and halved lengthwise.

1/4 pound mojama, thinly sliced into 12 pieces

Truffle Vinaigrette – makes 1 cup:

4 oz black shaved truffles

1/4 cup shallots minced

1/4 cup sherry vinegar

4 oz white truffle oil

Salt and pepper

Whisk chopped truffles with shallots.

Add sherry vinegar then whisk in truffle oil salt and pepper.

1. Sauté potatoes until crispy golden brown in olive oil.
2. Fry 4 duck eggs sunny side up.
3. Pour vinaigrette over potatoes
4. Stack 6 pieces potatoes on each plate.
5. Top with truffle vinaigrette.
6. Top with duck eggs.
7. Top with sliced mojama.

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### Higados with Cinco Cebollas

4 portions Foie Gras, 2 oz, seasoned and seared  
4 pieces pan con tomate

Five onion mix:

1 red onion quartered and roasted  
8 scallions charred  
2 leeks, sliced and charred  
12 red Pearl onions, pickled  
8 shallots, roasted  
Cook and combine all onions

Toss onions in Sherry Vinaigrette

2 cups Sweet Sherry  
1 cup Sherry Vinegar

1. Reduce to 1/2 cup. Combine with onions.
2. Plate onions evenly on four plates.
3. Top with pan con tomate.
4. Top with foie gras.
5. Top with Sherry Vinaigrette.

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### **Bunuelos de Laurel with Chocolate**

24 fresh bay leaves

Bunuelo Batter

1 1/2 qt flour  
1 c sugar  
3 egg whites soft peak  
1 qt milk

1. Mix dry.
2. Whisk in milk.
3. Fold in egg whites.

### Chocolate for Bunuelos

1 qt dark bitter sweet chocolate

1/4 t cayenne

1/4 t chili flakes ground

1/2 t cinnamon

1/2 t salt

1/8 t nutmeg, grated

1 T cornstarch

1/4 c powdered sugar

1. Freeze food processor bucket.
2. Freeze chocolate.
3. Blend everything until texture of chocolate crumbs.
4. Heat 1 qt chocolate mix with 2 qts milk stirring until thick.
5. Dip bay leaves in bunuelo batter, deep fry and dust with sugar.
6. Serve chocolate in a coffee cup with fried bunuelos to dip.