

## Pickled herring with honey jelly with flowers and Ponzu beads

By Eva De Gil Nicolas

### Honey jelly with flowers

#### Ingredients:

- **1.** Mint twing
- **1.** Tomillo twing
- **3g.** Clove
- **5g.** Jamaican pepper
- **3g.** Pink pepper
- **100ml.** Water
- **200g.** Honey
- **80g.** Agave
- **2 u.** Green cardamom
- **50ml.** Rice vinegar
- **1 C.S.** **Dry Flower Mix Ingredíssimo (ref.608650)**
- **22g.** **Gelatine Powder Ingredíssimo (ref.608701)**

#### Process:

1. Mix the water, honey, agave, and rice vinegar, and bring to a boil.
2. Remove from the heat, add all the species (except the Mix of dried flowers) and leave to infuse for 15 minutes.
3. Strain, weigh and add the Gelatin Powder. Add 5g of gelatin for every 100ml of liquid
4. Let it hydrate for 15 minutes and heat to 60°C.
5. Stretch out on a flat tray and add the Dry Flower Mix.
6. Let cool in the fridge until it gels.

### Ponzu sauce

#### Ingredients:

- **100g.** Mirin
- **50g.** Orange juice
- **40g.** Lemon juice
- **40g.** Lime juice
- **130g.** Soy sauce

# ingredíssimo

- **2 C.S.** Katsuobushi

## Process:

1. Boil the Mirin and reduce by half.
2. Remove from the heat, add the rest of the ingredients and stir.
3. Cover with plastic wrap and let rest for 8 hours.
4. Strain and reserve to make the Ponzu pearls.

## Ponzu beads

### Ingredients:

- **250ml.** Ponzu sauce
- **1L.** Sunflower oil
- **2g.** **Agar-Agar Ingredíssimo (ref.608702)**

### Process:

1. Put the sunflower oil in the fridge for a minimum of 12 hours\* in a long container.  
\* In the case of not having time, put it in the freezer or blast chiller.
2. Boil the Ponzu sauce and add the Agar-Agar. Boil for one minute and lower the temperature.
3. Use an eyedropper or syringe to collect the sauce and make little beads on the cold sunflower oil.
4. With a spoon with holes (spherification spoon) collect the beads or strain the oil.

## Assembly and finishing

1. Plate the herring harmoniously with nori seaweed, the honey jelly and the Ponzu beads.