



Gucci Osteria da Massimo Bottura

# Pollock

## By Karime Lopez

### RECOVERED INGREDIENTS:



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#### Yellow *Datterino* Tomato Sauce

- 100 gr Datterino tomatoes
- 2 tbs Olive Oil
- 5 gr Garlic brunoise
- 2 Basil leaves
- Fine salt

#### Red Pepper Sauce

- 100 gr Red Pepper
- 2 tbs Olive Oil
- 5 gr Garlic brunoise
- 1 Laurel leaf
- Fine salt

### DIRECTIONS

In a saucepan fry oil, garlic and basil, add the tomatoes and cook for 20 minutes. Then blend, sift and lightly salt the sauce.

Cook the pepper, without the seeds, for 40 minutes in the oven at 180 degrees. Once cooked, peel it and roast it in a pan with oil, garlic and laurel leaf. Remove the laurel and blend it, then lightly salt.

### Chard Sauce

- 100 gr Chard
- Cooking water
- Fine salt

Blanch the chard for 2 minutes in salted water, then cool it in iced water. Chop half of the chard for the filling, and blend the other half with the cooking water, until it becomes a smooth sauce.

### Béchamel

- 250 gr Milk
- 25 gr Butter
- 2 gr Macis (or Nutmeg)

Flavor the milk with the macis until it simmers; simultaneously prepare the cornstarch and butter base. Pour the milk, mix with a whisk until it becomes smooth, then lightly salt.

### Disks of pasta (3 or 4)

- 90 gr cooked potatoes puree
- 10 gr cooked rice puree
- 1 Egg

Mix the ingredients and, once ready, let the mixture rest in the film for 30 minutes. Roll the dough about 1 millimeter, cut it using a round shape of the desired size and cook each disk of pasta in salted water for 2 minutes.

### Filling

- 50 gr Ricotta
- 50 gr Chard
- 10 gr Olive Oil
- Fine salt

Mix all the ingredients in a bowl.

### How to serve

Place a disk of pasta on the plate, add the filling and cover with another disk of pasta. Proceed this way until you have no disks left. Cover the disks with the sauces, letting them drop on the dish in a random way – just like Jackson Pollock did with his colors.

