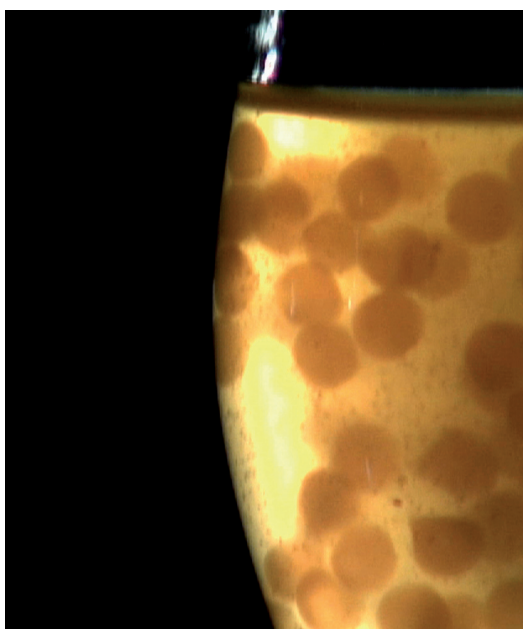


Texturas **Xantana**

Ham consommé



For the Iberian ham consommé

- 250 g pieces of Iberian ham
- 500 g water

- 1 Remove the excess fat from the ham and cut into irregular pieces of 1 cm.
- 2 Cover the ham with the water and put to cook on a low heat, constantly removing the fat and foam, for 15 min.
- 3 Strain through the superbag trying not to cloud the stock and remove the fat from the stock obtained.
- 4 Keep in the fridge.

For the bound Iberian ham consommé

- 250 g Iberian ham consommé (preparation above)
- 0.6 g Xantana

- 1 Mix Xantana with the ham consommé with a beater.
- 2 Put the mix in the vacuum machine to extract all the air and leave quite transparent.