



TXULETA

INGREDIENTS:

chop of 1,300g
Sea salt

*Rest the meat to temper it a few hours before using it.
Heat a casserole to maximum and add the txuleta.
Cook for 8 minutes on each side.*

Let it rest for 3 minutes and finish it in the oven if you need to make it more.

Serve on a hot tray the txuleta cut into thin strips and loosened from the bone and sprinkled with sea salt.

Meat attached to the bone is usually the juiciest. Usually we tend to eat meat undercooked.