



## ~Pintxo

*moruno spiced chicken skewer, toasted bread, iberico chorizo, avocado mousse*

### Ingredients:

- 4 pieces bone-in chicken thigh, debone and cube
- 1 package Fermin Iberico chorizo, skin and cube
- 1½ tbsp. fresh ginger, grated fine
- 2½ tbsp. fresh parsley, chopped
- 1½ tbsp. fresh garlic, chopped
- Juice of 2 lemons
- ⅓ cup water
- ¼ cup white wine
- 1½ tbsp. cumin powder
- 1 tbsp. smoked spicy pimenton
- ¾ tbsp. turmeric
- 1 tsp. black pepper
- ¾ tbsp. dried oregano
- ¾ tbsp. cardamom powder
- 1½ tbsp. arbequina olive oil
- 2 large slices of sourdough bread
- Micro greens
- Sea salt

### Avocado mousse:

- 2 avocados
- 10 cilantro leaves
- Lime juice, to taste
- Salt, to taste
- Olive oil

Blend all the ingredients with an immersion blender until smooth.

### Elaboration:

Debone the chicken thighs, cut into 1" cubes.

In a mixing bowl, mix all (ginger through oil) the ingredients together until having a marinade texture base. Place the chicken in the marinade. Let the chicken marinate in the cooler for 30 minutes.

Peel skin of chorizo off. Cut into ¾" cubes.

Place the pieces of meat onto wooden skewers, alternating chicken and chorizo.

Toast the pieces of bread and set aside.

Sear chicken in sauté pan or grill skewers until getting golden in color.

Place the pintxo (skewer) on top of the toasted bread, garnish around with avocado mousse and some micro greens.

Drizzle with olive oil and season with sea salt over the top of the meat.