

# WARM CHICKEN BROTH WITH COLD SQUID



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**SERVES: 4**

## INGREDIENTS

300g squid • 500ml chicken stock • 1 lemon • 1 watermelon • 1 cucumber •  
1 onion • 1 leek • 1 sprig mint • 50g gelatine • Flor de sal

## METHOD

**Chicken stock:** Make a chicken stock with chicken bones, leek, onion and water • Place on the heat and reduce the stock by half, until it turns brown • Strain through a conical strainer • Store in the fridge **Squid:** Wash the squid • Remove the skin • Cut into thin strips • Marinate in lemon and salt for 24 hours **Watermelon:** Open the watermelon and remove the seeds • Cut into strips and transform into liquid in a liquidiser • Season with flor de sal • Strain through a conical strainer • Heat the liquid and add the gelatine (50g for 1l watermelon liquid) • Leave to cool in a mould **Cucumber:** Wash the cucumber • Slice finely • Season with salt • Store in the fridge

## PRESENTATION

Make a fine film on the base of the plate • On one side place the brown chicken stock and on the other the cucumber • Place the squid in the centre