



Moraga de sardina

by [Dani Carnero](#)

Side Medium 4 2 hours 30 minutes

In this recipe from [Dani Carnero](#), fresh [sardines](#) are cooked on Spanish pan de aceite, and served with a side of sweet [onion](#) broth, macerated tomatoes and an [oyster](#) water foam. This recipe tastes best cooked over an open fire, but can also be replicated using a grill.

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Ingredients



METRIC IMPERIAL

ONION BROTH

- 1kg [onion](#), peeled and left whole
- 500ml of water
- [salt](#), to taste
- 50g of cane sugar

ESPUMA

- 4 [tinned plum tomatoes](#)
- 1 pinch of [juniper berries](#)
- olive oil
- 500ml of [oyster water](#)
- 2 gelatine leaves, bloomed in water
- [coriander leaves](#), torn up

SARDINES

- [whole sardines](#), very fresh
- white bread, preferably pan de aceite, Spanish olive oil bread

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Equipment

Siphon bottle or cream whipper

Method

1 Char the onions over a gas flame until blackened. Add them to a pan with the remaining onion broth ingredients. Simmer the broth very gently for 2 hours

- 1kg [onion](#), peeled and left whole
- 500ml of water
- [salt](#), to taste
- 50g of cane sugar

2 While the onion broth cooks, macerate the tinned plum tomatoes for 1 hour with some juniper berries and enough olive oil to cover

- 4 [tinned plum tomatoes](#)
- 1 pinch of [juniper berries](#)
- olive oil

3 Add the gelatine leaves to the oyster water, and warm it very gently until the gelatine dissolves. Add this liquid to the siphon

- 500ml of [oyster water](#)
- 2 gelatine leaves, bloomed in water

4 Gut and fillet the sardines, and cut the pan de aceite into slices the size of the sardine fillets

- [whole sardines](#), very fresh
- white bread, preferably pan de aceite, Spanish olive oil bread

5 Lay the sardines on top of the bread and cook in a pan gently until the sardines are cooked through

6 To serve, plate up the sardine and toasted bread, and place the onion broth in a small bowl. Add some of the marinated tomato into an oyster shell and garnish with the coriander. Finish with some of the oyster water from the siphon

- [coriander leaves](#), torn up

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[Dani Carnero](#)

Dani Carnero began his career working in some of Spain's greatest kitchens, including under Ferran Adrià at El Bulli and has since gone on to open a number of restaurants of his own in Málaga, including the Michelin-starred Kaleja. There, he aims to showcase the traditional cookery style of Málaga, using the exquisite local produce to do so.

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