



BLOCK 03 DESCRIPTION

- 1) Tuna loin cleaning process at the Calvo Group canning factory in Carballo.
- 2) Detail of garum made with deer meat, salt and koji, developed in the restaurant Brut, in Llubí Mallorca.
- 3) Scraps left over from the tuna cleaning line at the Calvo Group's canning factory in Carballo. These scraps are reused for the manufacture of flour.
- 4) Steamed basmati rice tempered and inoculated with *Aspergillus oryzae*, also known as koji. Process developed at the Brut restaurant in Llubí, Mallorca.

BLOCK 04 LINKS

[Not found]

BLOCK 05 AUTHOR

PEDRO PEGENAUTE

BLOCK 06 RECIPE

POTATO WAFERS WITH LEFTOVER SARDINE IN PAG-PAG STYLE

BLOCK 07 TITLE

NO RESTOS

BLOCK 08 LOCATION

45°15'00.0"S 60°35'21.1"W

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