



Stevia Recipes

Roast cod common juniper wood barbecued made with beetroot gel and Stevia rebaudiana

Stevia rebaudiana is presented as a replacement of the sweet taste which is supposed in some beetroots. Nevertheless, this earthy taste which is so characteristic to Stevia, in parallel with the one of the beetroot, combine very well. Moreover, the musk, clove and other shades of taste give complexity to the dish. Quique Dacosta

Ingredients

180 g of cod (each ration)
 400 g of cod stock
 3,5 g of kuzu
 300 g liquidized raw beetroots (reserve the healthier and tender leaves to put on cod)
 For the oil:
 200 g extra virgin olive oil
 40 g fresh common juniper berries
 1 clove of garlic
 2 beans white pepper
 6 leaves of parsley
 3 leaves of *Stevia rebaudiana*
 1 fingertip of chilli
 60 g of the white part of leek



Preparation

Cod gel:

Heat cod stock and mix with kuzu. Wait until it boils.

Add liquidized raw beetroots. Emulsionate and reserve.

Fresh common juniper berries oil:

in a vacuum bag, put the ingredients and confit during 6 hours. Wait 6 hours more.

In this way, we obtain an oil perfect for this recipe.

Cod:

Select a good piece of cod. Paint with juniper berries oil.

Temper and place at about 50 cm from barbecue (at 75 °C).

Difficulty: High

Author: Quique Dacosta (Restaurante El Poblet, Denia)

Recipe published in [APICIUS](#), reproduced with the authorization of MONTAGUD EDITORES, S.A.