

World Gourmet Summit 2006
Culinary Masterclass
Singapore Tourism Board, Auditorium

21 April 2006 / 11.00am to 12.30pm

OLIVE OIL CANDY

Presented by:
Masterchef Paco Roncero

Serves 4
Ingredients

Melted Neutral Sweet
250g Isomalt

Olive Oil Sweet
75ml Virgin olive oil

Others
5g Salt

Method

1. **Melted Neutral Sweet**: Melt the isomalt in a pot on medium heat at 120°C.
2. **Olive Oil Sweet**: Place 4ml of olive oil on a spoon. Dip a round mould into the liquid isomalt and lift upwards, creating a thin layer of sugar. Quickly pour the olive oil into the mould to achieve a teardrop effect with the liquid sugar. Store in a dry and fresh place in hermetic Tupperware.



To Serve:

Place a pinch of salt on each sweet. Serve on black board.