

World Gourmet Summit 2006  
**Culinary Masterclass**  
Singapore Tourism Board, Auditorium

21 April 2006 / 11.00am to 12.30pm

OLIVE OIL RAVIOLI WITH CAULIFLOWER AND TROUT ROE

Presented by:  
Masterchef Paco Roncero

**Serves 4**  
**Ingredients**

**Olive Oil Pastry**

8g Garrofin Gum E-410  
8g Xantana Gum  
100ml Virgin olive oil  
50ml Water  
1g Gelatine  
Salt

**Cauliflower Purée**

1kg Cauliflower, cleaned and stemmed  
20ml Cream  
20g Butter  
10g Salt

**Garnish**

50g Trout roe  
1 Fennel flower, for garnishing



**Method**

1. **Olive Oil Pastry**: Dilute Xantana and Garrofin gum in a pot of the room temperature olive oil. Cook on low heat, slowly adding water and salt to form a smooth mixture. Add gelatine. Season with salt. Stir mixture to a smooth consistency and spread thinly between two silicon papers. Cool in fridge for at least 1 hour before use.
2. **Cauliflower Purée**: Clean the cauliflower and remove all stems. Put the cauliflower in a pot of cold water and bring to a boil. Lower heat and cook for 45 minutes. Drain and dry on a tray. Purée in a blender until smooth, adding cream and butter as needed. Season with salt, keep hot until serving.

**To Serve:**

Cut the olive oil pastry into squares of 5 cm by 5 cm. Spoon cauliflower puree into the middle and seal the corners over to close the ravioli. Heat in grill and finish with the trout roe and fennel flower.