

World Gourmet Summit 2006
Culinary Masterclass
Singapore Tourism Board, Auditorium

21 April 2006 / 11.00am to 12.30pm

OLIVE OIL SPAGHETTI WITH ORANGE

Presented by:
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Serves 4
Ingredients

Olive Oil Spaghetti

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

Orange and Olive Oil Foam

250ml Natural orange juice
200ml Virgin olive oil
3g Soy lecithin

Garnish

100g Orange peel
10ml Vanilla oil



Method

1. **Olive Oil Spaghetti**: Dilute Xantana and Garrofin gum in a pot of room temperature olive oil. Cook on low heat, slowly adding water and salt to form a uniform texture. Add gelatine and season with salt. Pour mixture into a syringe and form the spaghetti by squeezing mixture in a zig-zag pattern into a bowl of ice water. Leave for 10 minutes and remove spaghetti. Dry on cellulose paper and keep stretched out in refrigerator until ready to serve.

To Serve:

Start to spiral the spaghetti from the middle of the plate, working outwards until a tight circle is formed. Season with grated orange peel and vanilla oil.