

World Gourmet Summit 2006  
Culinary Masterclass  
Singapore Tourism Board, Auditorium

20 April 2006 / 3.00pm to 5.00pm

KING CRAB WITH LARDO ROLL, GNOCCHI AND SAUCE VIERGE

Presented by:  
Masterchef Terje Ness

Serves 4

**Ingredients**

50g lardo (fat from parma ham), thinly sliced  
400g king crabmeat  
200g unsalted butter

**Sauce Vierge**

2 dl soy sauce  
10ml sesame oil  
10ml olive oil  
4 garlic cloves, peeled and chopped  
2 shallots, peeled and chopped  
5g chopped ginger

**Carrot Puree**

4 carrots, peeled and sliced  
10g cumin seeds  
10ml olive oil

**Gnocchi**

500g potatoes, peeled  
180g flour  
1 whole egg, lightly beaten  
30g ricotta cheese  
15g grated parmesan cheese  
1 tsp chopped tarragon  
Salt and freshly ground pepper, to taste

12 Thai asparagus spears



**Recipe Notes:**

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**Method:**

1. Place the lardo slices in a longitudinal strip on a flat working surface and add the crabmeat in the centre of the lardo strip. Season with salt and freshly ground pepper, then roll the strip of lardo into a cylinder shape. Set aside.
2. For the carrot puree: Place the sliced carrots, cumin seeds and olive oil in a food processor and pulse until smooth.
3. For the gnocci: Boil the potatoes in a pot of boiling water until tender. Drain and mash them in a mixing bowl. Add flour, beaten egg, ricotta cheese, grated parmesan cheese, tarragon, salt and pepper together to form a sticky smooth dough. Place the dough in an oiled bowl, cover and refrigerate for at least 2 hours (you can make the dough a day ahead of time). Remove the dough from the refrigerator. Divide the dough into 8 equal pieces. Shape each piece into 2.5-cm thick rectangle pieces on a well floured surface.
4. Bring water to a boil in saucepan; then add a little olive oil and a pinch of salt. Add the gnocci into the saucepan and cook until they float to the surface, about 10 to 12 minutes. Remove with a slotted spoon and refresh in cold water to stop the cooking. Drain well.
5. Heat olive oil in a frying pan and saute the gnocci; then sprinkle parmesan cheese over the gnocchi and saute until gnocci are well coated with the cheese. Set aside.
6. Heat frying pan with olive oil and saute the asparagus until cooked. Remove and set aside the asparagus and return the sauteed gnocchi and lardo roll in the same pan and pan-fry until golden brown.
7. For the sauce verge: Add the soy sauce, sesame oil, olive oil, chopped garlic, shallots and ginger into a saucepan and cook until well blended.
8. To serve: Place the pan-fried lardo roll and gnocchi on each serving plate. Add sauteed asparagus and spoon the carrot puree and sauce verge around the plate.