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WORLD GOURMET SUMMIT

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A masterclass with

Dario Barrio

15 April 2010

3.00pm to 4.30pm

Singapore Tourism Board, Auditorium

A masterclass with

Dario Barrio

Dario Barrio started his culinary career at the tender age of 14 when he enrolled into the Professional Cooking School in his birthplace, Madrid. Besides being known as a disciple of the admirable Ferran Adrià, Barrio also trained at other prestigious restaurants at places such as San Sebastian, Girona, London and Zurich. He finally opened his own restaurant dASSA bASSA in Madrid in 2004. Located in an old charcoal warehouse that dates back to the nineteenth century, the building has been restored by his siblings into a contemporary avant-garde restaurant where Barrio serves his nouvelle Spanish cuisine. His boundless creativity and exceptional culinary skills have earned him the remarkable reputation of being hailed as Madrid's rising star.



MENU

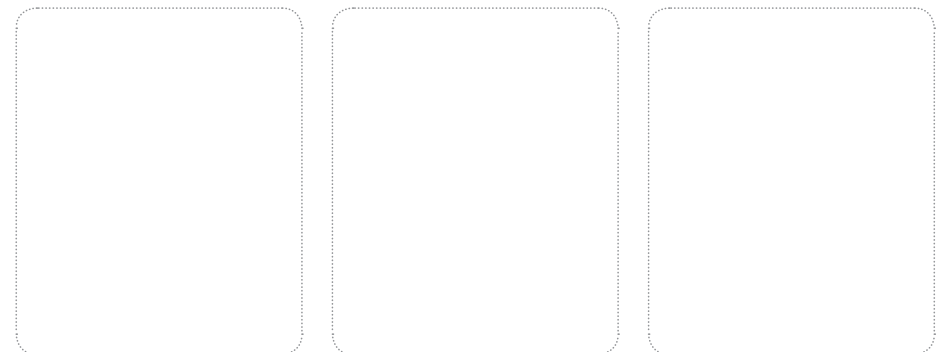
*Andalusian gazpacho, cheese powder &
Iberian ham vinaigrette*



*ensalada de frutas y volcán de crema de vainilla
(fruit salad & vanilla cream volcano)*



*buñuelos de viento rellenos de crema de chocolate
(light fritters filled with chocolate cream)*



Andalusian gazpacho, cheese powder & Iberian ham vinaigrette

- 100ml olive oil
- 30ml milk
- 400g tomatoes, peeled, de-seeded and cubed
- 20g green bell pepper cubes
- 20g cucumber cubes
- 20ml cherry vinegar
- 3 garlic cloves, peeled
- Salt, to taste

Cheese Powder

- 170g sheep cheese
- 50g goat cheese
- 5 gelatine sheets, soaked

Iberian Ham Vinaigrette

- 60g Iberian ham
- 60g pine nuts, toasted
- 40g pistachio
- 1 tbsp chopped chives
- 100ml olive oil
- 50ml sherry vinegar

Method:

- For the cheese powder: Place the sheep cheese and goat cheese into a vacuum bag. Add in enough water to cover the ingredients and vacuum seal it. Immerse the vacuumed bag into a thermal bath at 70°C and simmer for about 4 hours. Remove the simmered cheese mixture and set aside to cool. Once cooled, add in the soaked gelatine and allow the gelatine to dissolve. Transfer the gelatine-cheese mixture into a siphon with a nitrogen cartridge attached. Pipe the gelatine-cheese mixture onto a plate and set aside for the mixture to turn into powder form.
- For the Iberian ham vinaigrette: Place the ham, toasted pine nuts, pistachio and chives into a mixing bowl and finely chop. Gradually add in the olive oil and sherry vinegar and whisk until well emulsified.
- Place the olive oil and milk into the food processor and pulse until emulsified. Add in the tomato cubes, green bell pepper cubes, cucumber cubes, cherry vinegar, garlic cloves and salt and continue to pulse until it becomes creamy.
- Ladle the gazpacho into the centre of each serving bowl. Sprinkle with the cheese powder and top with Iberian ham vinaigrette. Serves 4

Notes:

15 horizontal lines for taking notes, each starting with a small circle on the left.



ensalada de frutas y volcán de crema de vainilla
(fruit salad & vanilla cream volcano)

- 8 (each) raspberries, blueberries and grapes
- 4 strawberries, hulled and halved
- 4 kiwis, peeled and cubed
- 4 figs, pitted and halved
- 1 mango, peeled and cubed
- ½ pineapple, peeled and cubed
- Mint leaves, for garnishing
- Dry ice, for serving

Vanilla Cream

- 200ml cream
- 1 vanilla pod, split
- 50g sugar

Method:

- For the vanilla cream: Place the cream, vanilla beans and sugar into a saucepan and bring mixture to a boil. Remove saucepan from the heat and keep warm until needed.
- Mix the raspberries, blueberries, grapes, strawberries, kiwi cubes, halved figs, mango cubes and pineapple cubes in a mixing bowl.
- Place a shot glass onto the centre of each serving plate and add in the fruit salad. Add in the dry ice and pour the vanilla cream into the shot glass just before serving. Garnish with mint leaves. Serves 4

Notes:



buñuelos de viento rellenos de crema de chocolate
(light fritters filled with chocolate cream)

- 125ml water
- 125g flour
- 50g butter
- 10g sugar
- 3g salt
- 4 whole eggs
- 1 ltr cooking oil
- Icing sugar, for dusting.

Chocolate Cream

- 1 ltr cream
- 80g sugar
- 350g chocolate

Method:

- For the chocolate cream: Heat the cream, sugar and chocolate in a saucepan and bring mixture to a boil. Remove saucepan from the heat and stir until the chocolate has melted and set aside to cool. Once cooled; whipped the chocolate mixture until firm peak form. Transfer the whipped chocolate cream into a piping bag with a nozzle attached and chill in the refridgerator.
- Heat 125ml water, flour, butter, sugar and salt in a saucepan and stir continuously with a spatula until it boils. Remove saucepan from the heat as soon as the pastry does not stick to the spatula. Add in the whole eggs one at a time and beat until batter is smooth.
- Heat the cooking oil in a saucepan until smoking point and deep-fry the batter to form fritters. Fill the deep-fried fritters with the chocolate cream and dust with the icing sugar.

Serves 4

Notes:

