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A masterclass with
Juan Pablo Felipe

16 April 2010
12.30pm to 2.00pm
Singapore Tourism Board, Auditorium

A masterclass with

Juan Pablo Felipe



gazpacho essence

A shining star in the realm of traditional Spanish cuisine, Juan Pablo Felipe began his career at the age of 24 in a Spanish town called Vejer de la Frontera, where he developed an indelible respect for the flavours and aromas of nature. While holding the roots of Spanish gastronomy close to his heart, Felipe developed his own innovative and imaginative spin on Spanish cuisine at the restaurant El Chaflán. His brilliant culinary style soon gained recognition in the form of the acclaimed national gastronomy prize award in 2001.

MENU

gazpacho essence



tomato-red tuna



wild boar fragrant toffee & artichokes

Tomato Water

500g vine-ripened tomatoes, blended
5g salt
10ml sherry yolk vinegar
10g gelatine sheets

Cumin Bread Toast Snack

1 baguette, finely sliced
Salt, ground cumin and olive oil, to taste

Mincemeat

1 (each) sliced 'raff' tomato and Italian green bell pepper
10g sliced Iberian ham

Maldom salt and olive oil, to taste
Parsley sprigs, for garnishing

Method:

- For the tomato water: Strain the blended vine-ripened tomatoes into a muslin-lined chinoise over a saucepan and set aside to drip for a day. Season the tomato water with salt and sherry yolk vinegar. Warm some tomato water in a saucepan on low heat and add in the gelatine sheets; stirring until gelatine has dissolved. Add the dissolved gelatine mixture into the rest of the tomato water. Mix well and pour the tomato water into each serving glass and chill in the refrigerator until set.
- For the cumin bread toast snack: Place the sliced baguette onto an oven plaque on silicon grill. Season with salt, ground cumin and olive oil and toast in a preheated oven at 165°C for about 5 minutes.
- For the mincemeat: Mix the sliced 'raff' tomato, sliced green bell pepper and sliced ham in a bowl.
- Remove the chilled tomato water from the refrigerator and top with the mincemeat. Season to taste with salt and olive oil. Place a slice of cumin bread toast snack into each serving glass and garnish with a parsley sprig. Serves 4



tomato-red tuna

1 red tuna steak (about 500g), cut into 4g (each) rosemary and thyme
 30g cubes 1 bay leaf sprig
 50ml tomato syrup Salt, to taste

Roasted Cherry Tomatoes

100ml water
 10ml soy sauce
 70g sugar
 1 ginger knob (about 20g), scraped
 4 cherry tomatoes, scalded

Tomato Pil-pil

100g cod tripes, scalded and minced
 40ml roasted tomato water (see recipe)
 20ml Provençal oil
 Parsley, for garnishing
 Salt, to taste

Roasted Tomato Water

250g vine-ripened tomatoes
 200ml water
 25g garlic cloves, peeled
 10g sugar

Vegetable Couscous

Olive oil, for sautéing
 10g (each) chopped cauliflower,
 red and green bell peppers and spring onions
 2g chopped chives
 1g (each) chopped parsley and mint

Method:

- For the roasted cherry tomatoes: Heat 100ml water, soy sauce, sugar and ginger in a saucepan and bring liquid to a boil. Remove saucepan from the heat and add in the scalded cherry tomatoes. Set aside to marinate for about 30 minutes. Place the marinated cherry tomatoes into gastronomy plaques with holes and roast in a preheated oven at 115°C for about 2 hours. Remove the roasted cherry tomatoes from the oven and set aside to cool at room temperature.
- For the roasted tomato water: Blend all the ingredients in a food processor until smooth. Pour the tomato mixture into an oven plaque and cook under a salamander for about 2 hours, while stirring constantly. Strain the roasted tomato water through a muslin cloth-lined chinoise.
- For the tomato pil-pil: Heat the roasted tomato water in a sauté pan and cook the minced cod tripes until liquid has reduced. Gradually add in the Provençal oil and stir until well-incorporated. Set aside the tomato pil-pil to cool.
- For the vegetable couscous: Heat the olive oil in a sauté pan and sauté the chopped cauliflower, red bell peppers, green bell peppers, spring onions, chives, parsley and mint until aromatic. Season to taste with salt.
- Place a crown of vegetable couscous onto each serving plate. Add a spoonful of tomato pil-pil in the middle of the crown. Place a roasted cherry tomato on top of the crown and drizzle with tomato syrup. Place a red tuna steak cube on top of the tomato pil-pil. Serves 4



wild boar, fragrant toffee & artichokes

1 wild boar (500g)
 500g cooking salt

Olive oil, for sautéing
 4 artichokes, peeled and immersed in water with parsley
 4 potatoes, boiled until tender and refreshed
 Salt and chopped parsley, to taste

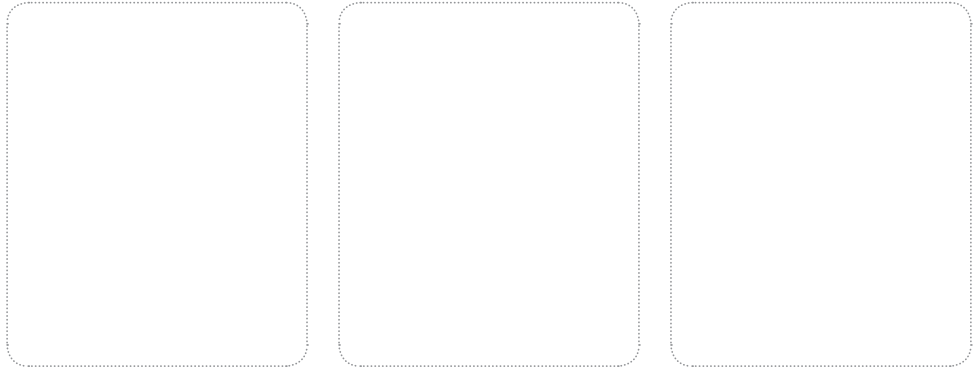
1 orange, peeled and segmented
 10g roast almonds
 Chervil and deep-fried rosemary, for garnishing

Fragrant Toffee

250ml meat bone juice
 100ml Solera del 47 essence
 100ml olive oil
 Salt, to taste

Method:

- Coat the wild boar with the cooking salt and set aside to cure for 3 days. Place the cured wild boar in cold water for another 3 days. Drain and dry the cured wild boar thoroughly before placing into a freezer. Cut the frozen wild boar into slices and place them in between 2 sheets of parchment paper and chill. Remove the chilled wild boar and cut into squares (6-cm x 6-cm) pieces.
- For the fragrant toffee: Heat the meat bone juice and Solera del 47 essence in a saucepan on low heat until liquid has reduced. Gradually add in the olive oil and whisk until emulsified. Season to taste with salt.
- Heat a sauté pan with olive oil and sauté the artichokes with the cooked potatoes until artichokes are tender. Season to taste with salt and sprinkle with chopped parsley. Place the sautéed artichokes and potatoes into vacuum bags. Add in the olive oil and salt and vacuum seal. Place the vacuum bags into a pot of boiling water at 98°C and cook for about 40 minutes. Remove the cooked artichokes and potatoes from the vacuum bags and brine in olive oil.
- Place a slice of chilled wild boar onto each serving plate. Arrange the brined artichokes and potatoes onto the plate. Add the orange segment on the wild boar square and season to taste with the fragrant toffee. Garnish with the roast almonds, chervil and deep-fried rosemary. Serves 4



Notes:

Handwriting practice lines consisting of 12 horizontal wavy lines, each starting and ending with a small circle.

Notes:

Handwriting practice lines consisting of 20 horizontal wavy lines, each starting and ending with a small circle.

