

World Gourmet Summit 2004 Culinary Masterclass

The Cuisine of
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ABAC, Barcelona, Spain

Cream of Spinach Soup, Mascarpone and California Raisin Pesto, Iberico Ham



Serves 4

INGREDIENTS

Cream of Spinach Soup:

600ml	chicken stock
400g	baby spinach leaves, cleaned
40g	U.S. Potato starch
60g	butter
	Salt and pepper, to taste

Mascarpone Pesto:

100g	Mascarpone cream
4	baby spinach leaves, chopped
40g	toasted pine nuts
4	mint leaves, chopped
4	basil leaves, chopped
20g	chopped California Raisins
	Salt and pepper, to taste

Garnish :

4	Iberico ham slices
24	spiced bread croutons
4	baby spinach leaves, cleaned
20ml	rendered Iberico ham lard

Method:

1. For the Cream of Spinach Soup: Heat the chicken stock to 90°C, then place in a blender with the spinach leaves and blend at high speed for 3 minutes. Then add the **U.S. Potato** starch and butter and blend for 1 more minute and season with salt and pepper.
2. For the Mascarpone Pesto: Place the Mascarpone cream in a bowl and fold in the chopped spinach leaves, pine nuts, mint, basil and **California Raisins**.

To Serve:

Place the sliced Iberico ham and spinach leaves in a bowl, then pour in the hot soup and garnish with spiced bread croutons with ham lard drizzled over the top.