



Culinary Masterclass

The Oriental Singapore

Presented by:

Ramón Freixa

El Raco dén Freixa, Spain

Truffled Onion Soup with Egg Yolk Baby Onions with Manchego Cheese and Bread Pipe

Serves 1

INGREDIENTS

200ml	oxtail soup
10g	green beans, peeled
1	egg yolk
	Salt, to taste

Baby Onions with Manchego Cheese

30ml	fresh cream
15g	grated Manchego cheese
3	baby onions, peeled, boiled for 3 minutes, refreshed and cored

Bread Pipe

100g	frozen baguette, thinly sliced lengthwise
10g	chopped black truffle, divided
30ml	fresh cream, whipped

Manchego Tuille

30g	Manchego cheese
-----	-----------------

Method:

- For the Egg Yolk:** Sprinkle the raw egg yolk with salt, cover and set aside for 4 hours, then rinse the egg yolk gently.
- For the Baby Onions with Manchego Cheese:** Bring the fresh cream to a boil in a saucepan, then add the grated Manchego cheese. Remove the saucepan from the stove and allow the mixture to thicken. Fill the cored onions with the Manchego and cream mixture.
- For the Bread Pipe:** Defrost the thin slices of bread, roll each slice into a tube using aluminum foil or a mould, then bake for about 2 minutes in an oven pre-heated to 200 °C. Mix half the chopped black truffle with the whipped cream, fill and piping bag and pipe the truffle cream into the baked bread 'pipe'.
- For the Manchego Tuille:** Sprinkle the Manchego cheese on a nonstick baking tray and bake for 5 minutes in an oven pre-heated to 180 °C.