

World Gourmet Summit 2008

Singapore Tourism Board Auditorium

17 APRIL 2008 / 12.00PM – 1.00PM

CARPACCIO OF KING PRAWN MARINATED IN GRILLED SESAME SEED OIL
FLAMBÉ WITH RAPADURA IN GARNACIO DRESSING & CHICKEN RAVIOLI

Presented by
Eric Dequin & Stephane Carrade

	Ingredients:
	Serve 4
4	king prawns, poached for 2 minutes, peeled and thinly sliced
45ml	sesame oil
15ml	lemon juice
	Salt and freshly ground pepper, to taste
200g	espelette peppers
10g	rapadura sweetener
30g	cooked cava beans, salted
	<u>Chicken Ravioli</u>
400g	chicken meat, cut into small cubes
1 ltr	chicken stock
1	bouquet garni
75g	carrots, peeled and diced
75g	leeks, diced
75g	celery, diced
8	wontons wrappers



Recipe Notes:

Method for Cooking:

Place the sliced prawns onto each serving plate and drizzle with the sesame oil and lemon; then season with salt and freshly ground pepper and espelette peppers. Sprinkle with the rapadura sweetener and caramelize with a hand-held blow torch. Set aside.

For the chicken ravioli:

Place the chicken cubes, chicken broth and the bouquet garni into a pot and season lightly with salt and cook until chicken meat is cooked. Strain and mix the cooked chicken meat with the diced carrots, diced leeks and celery together. Carefully place a scoop of the mixture onto a wonton wrapper and seal the edges. Set aside. Bring a pot of water to a boil and then add salt and drizzle with some olive oil. Add in the chicken raviolis and cook until al dente. Remove with a slotted spoon and drain in a colander.

To serve:

Top each plate of prawn carpaccio with a chicken ravioli and sprinkle the cava beans evenly.