

World Gourmet Summit 2008

Singapore Tourism Board Auditorium

17 APRIL 2008 / 10.30am to 11.30am

POTATO RAVIOLI STUFFED WITH BLOOD SAUSAGE

Presented by
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Serves 4	Ingredients:
	<p><u>Potato Ravioli</u> Cooking oil, for blanching 250g potatoes, peeled, thinly sliced and soaked overnight 100g blood sausages, boiled and mashed Chopped chives, for garnishing</p> <p><u>Veal Sauce</u> 10ml balsamic vinegar 50ml beef stock 10g butter</p> <p><u>Cocoa Bean</u> 500ml sparkling water A pinch of salt 50 French cocoa beans</p>



Recipe Notes:

Method for Cooking:

For the potato ravioli:

Heat the cooking oil in a saucepan until smoking point and quickly blanch the potato slices in the hot oil. Drain and place them on a flat working surface. Add the sausage mash in centre on each blanched potato slice and cover with another blanched potato slice. Bake the potato raviolis in a preheated oven at 200°C and bake until golden browned and crisp.

For the veal sauce:

Reduce the balsamic vinegar in a saucepan and then add in the beef stock and butter and simmer until sauce has thickened.

For the cocoa bean:

Pour water into a saucepan and add a pinch of salt and cook the cocoa beans in the salted water. Once the water starts boiling, add in 500ml sparkling water and simmer the cocoa beans until tender, for about 2 to 3 hours. Strain and set aside.

To serve:

Place the potato raviolis onto each serving plate and spoon the veal sauce over. Place the cooked cocoa beans onto the plate and sprinkle with some chopped chives.