

Ravioli with paddle crab, sweet corn puree and Beurre blanc

Dough

300g eggs
600g standard flour
25g olive oil

Filling

200 g crab meat (fresh or frozen)
200 g ricotta
100 g grated Reggiano parmesan
300 g fresh corn kernels
Salt, pepper, Tabasco

Corn puree

400 g sweet corn kernels
80 ml white wine
150 ml cream
Salt, pepper
Cayenne pepper

Beurre Blanc

200 ml vegetable stock
100 ml white wine
50 ml cream
50 g butter
50 g sour cream
Maldon sea salt, Tabasco, pepper
Lemon juice

Method

Knead all ingredients to firm dough.
Cover and let the dough rest in the fridge for at least two hours.

Use a food processor to mix the ricotta until smooth. Put the ricotta in a bowl and add the parmesan, crab meat and the corn kernels. Stir until well combined and season with salt, pepper and Tabasco. Cover with glad wrap and put in the fridge to rest.

Use a rolling pin to roll the dough as thin as 1 mm. Flour the bench top enough so the dough does not stick.

Once the dough is thin enough use a knife to cut the dough into squares. (10cmX10cm). Use a coffee spoon to

put some of the filling just off centre of each square. Brush the square around the filling with either water or egg. Fold the square over diagonal and try to get all the air pockets out. Use the knife or either a pastry cutter to trim the ends off. Continue with all the other squares.

Corn Puree

Put all ingredients in a sauce pan, bring to boil and simmer for 5 to 8 minutes. Use a bar mix to puree the corn and season with salt, pepper and Cayenne. Put aside until serving.

Beurre Blanc

Place all ingredients in a sauce pan and simmer for 5 minutes until reduced to 2 thirds of the volume. Season with salt, pepper, lemon juice and Tabasco. Use a bar mix to create a nice froth.

Cook raviolis in salted water for 5 minutes. Warm the corn puree and put some of it in the centre of each plate. Place 3 to 4 raviolis on each plate, Use the bar mix again to create some froth off the hot beurre blanc and top the raviolis with it. To finish sprinkle the raviolis with some freshly grated parmesan and some chopped chervil.