



EYCKZIMMER

Ravioli of oyster with ceviche scallops, étuvée of leeks and smoked bacon écume

Ingredients

Ceviche

3 No Scallops
½ No Lemon (zest finely grated and juice)
80ml Extra virgin olive oil
20g Chives chopped fine
100g Carrot very finely diced
Salt and pepper

Etuvée of leeks

200g Leeks white or pale green part only and cut into 1cm flat squares
40g Smoked bacon diced
20g Butter
Salt and pepper

Smoked Bacon Ecume

100g Smoked bacon chopped
30g White Onion chopped fine
100ml White wine (optional)
Juice from the oysters to finish the sauce
100ml Cream
1 No Gelatine leave
100ml Water
Salt and pepper

Oyster Ravioli

4 No Oyster (reserve juice for bacon ecume)
1 No Scallop
40ml Double cream
180 gr Flour (Pasta flour 00)
40 gr Semolina super fine
2 gr Salt
20ml Olive Oil
2 No Egg Yolks (30gr each)
Water as required



Method Starter

Ceviche

- slice the scallops very fine and lay them out flat in a tray
- mix the juice and grated zest of lemon with the olive oil, finely diced carrots and chopped chives and season with salt and pepper
- pour this over the sliced scallops and marinate for approx. 2 minutes

Oyster Ravioli

- with the flour, egg yolks, semolina, salt, olive oil and water make a ravioli paste and wrap in cling film
- rest for 1 hour
- push the scallop through a very fine sieve and make a very light mousseline with the cream and season
- open the oysters and clean them reserving the juice to finish of the smoked bacon sauce
- roll out the ravioli paste as thin as possible cut out 4 discs of 6cm place a little of the scallop mousseline in the centre and place the oyster on top
- pipe a little more of the scallop mousse on top of the scallop and brush the corners with a bit of water
- the cover the top with 4 more discs of approx. 7cm and make a ravioli in the traditional manner
- the paste should be so thin that you can see the oyster through it
- cook for 1- 2 minutes in rapidly boiling salted water

Etuveé of leeks

- using the pale part only cut the leeks in to 1cm flat squares
- finely dice the bacon into cubes
- in a hot pan with a little butter sweat down the bacon and leeks rapidly without colour, if necessary add a little water so it doesn't fry until they just tender

Smoked Bacon Ecume

- in a pan with a little butter sweat of the chopped smoked bacon and the chopped onions
- deglaze with a little white wine (optional) and reduce completely
- add the cream and water and simmer gently for 10 minutes so that the cream is infused with the smoked bacon flavour
- dissolve the soaked gelatine leave in the bacon cream (this will stabilise the light foamy consistency when foaming it with a bamix) and whisk in the butter and oyster juice then foam with a bamix
- place a little of the leek and bacon etuveé in the centre of a bowl plate, sit the ravioli on top and garnish with the ceviche of scallops, foam the bacon foam and spoon around the plate