

RAVIOLI OF SPIDER CRAB WITH YELLOW GAZPACHO & LEMON OIL

METHOD

THE PASTA

Pulse the flour in a food processor, add the egg and egg yolks and mix for 2-3 minutes, until the mixture resembles fine bread crumbs (it shouldn't be dusty, nor a big, goeey ball).

Tip out the dough and briskly knead for 1 minute forming a ball shape, it should be quite hard to knead. Wrap in plastic food wrap and leave to rest in a cool place for 1 hour.

Now cut the dough into 2 pieces. For each piece, flatten with a rolling pin to about 5mm thickness. Fold over the dough and pass it through the pasta machine at its widest setting, refolding and rolling 7 times until you have a rectangular shape 7.5x18cm. It is important to work the dough until it is nice and shiny, as this gives it the "al dente" texture.

To roll out, start with the pasta machine at its widest setting, pass the dough through the rollers. Do not fold but repeat this process, decreasing the roller setting down grade by grade with each pass. For most uses, I take the pasta down to the penultimate setting -especially for ravioli, as you are sandwiching two layers together when it is folded. Use straight away to make the ravioli.

THE FILLING

Puree the salmon and cream together. Season with salt and cayenne pepper. Spoon into a mixing bowl and add the crab, ginger and basil.

THE RAVIOLI

Cut the rolled out pasta using a cutter at least 10cm in diameter. Place a teaspoon of the filling into the centre of each disc.

Brush the edges with a little egg wash and sandwich another disk on top, sealing the edges well. Repeat until all filling is used up. Cook for 3 minutes in rolling boiling water with a little salt before plunging it into a bowl of cold water to prevent overcooking. Remove from water, place onto a tray and refrigerate.

THE GAZPACHO

Mince all the ingredients for the gazpacho together being careful not to puree it. Place in a non reactive bowl and refrigerate for at least 4 hours.

TO SERVE

Reheat ravioli in a pan of boiling salted water for 1 minute. Ladle the gazpacho into chilled bowls, place 2 ravioli into each bowl and drizzle with lemon oil. Serve immediately.

CANNON
THE ART OF COOKING

Serves 8

INGREDIENTS

PASTA

3 egg yolks
2 whole eggs
280g '00' flour

FILLING

180g spider crab meat (or white meat)
60g salmon
120mls double cream
1tsp fresh ginger, finely chopped
10 basil leaves
Salt and cayenne pepper

YELLOW GAZPACHO

1 small white onion
1 yellow pepper
½ punnet yellow cherry tomatoes
½ cucumber peeled & seeded
2tbsp breadcrumbs
1 clove garlic
Pinch ground coriander
2tbsp sherry vinegar
2tbsp chardonnay vinegar
½ lemon juice
120mls olive oil
Fresh thyme, tarragon and basil
Salt
Lemon oil