

Escargot Ravioli with Parsley and Black Pepper Veloute, Pernod Foam
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Adapted by StarChefs

Yield: 2-4 Servings

Ingredients:

Parsley Puree:

2 bunches Italian parsley
2 Tablespoons blended oil
1 Tablespoon water
Pinch of salt

Pernod Foam:

¼ cup Pernod
1 cup skim milk
1 Tablespoon soy lecithin
Salt

Black Pepper Veloute:

1 tablespoon butter
1 shallot, diced
1 clove garlic, chopped
2 sprigs thyme
1 bay leaf
1 Tablespoon flour
1 cup chicken stock
½ teaspoon cracked black pepper

Garlic-Filled Raviolis:

2 Tablespoons European style butter
2 bulbs garlic, cleaned
1 potato, peeled and diced
½ teaspoon gellan (texturas line)
2 Tablespoons olio verde
2 Tablespoons Pernod
½ cup heavy cream
12 raviolis

Escargot:

½ Tablespoon garlic, chopped
12 escargot
2 ounces white wine
1 ounces lemon juice
4 ounces chicken stock
3 Tablespoons butter

Method:**For the Parsley Puree:**

Blanch parsley in heavily salted boiling water for fifteen seconds. Remove from water and shock in ice water. Remove chop and transfer to Vita-Prep with remaining ingredients. Process on high until very smooth for 30 seconds.

For the Pernod Foam

In a hot pan ignite Pernod. Add milk and lecithin; warm.

For the Black Pepper Veloute

In a small sauce pot, melt butter. Add garlic, shallot, herbs and sauté for two minutes. Add flour and cook over low heat for five minutes. Add chicken stock and black pepper and simmer. Strain sauce through a chinois.

For the Garlic-Filled Raviolis:

Melt butter and olive oil over low heat. Add garlic and potato and cook over very low heat for 45 minutes. Add Pernod and cream; reduce until thick. Remove from heat and add gellan. Transfer to Vita-Prep and process for one minute until very smooth. Cool filling and pipe into raviolis. Blanch in boiling water; set aside.

For the Escargot:

In a large frying pan melt butter. Add garlic and shallots and sauté for two minutes. Deglaze with white wine and lemon. Add escargot. Add chicken stock and bring to a simmer. Reduce and mount with butter. Add blanched ravioli and remove from heat.

To Assemble and Serve:

Transfer Pernod milk to Vita-Prep and blend for 45 seconds on high. Warm veloute and add parsley puree. On a rectangle plate, make a stripe of the parsley veloute. Spoon raviolis and escargot on top. Garnish with pernod foam.