

Serrano Ham, Arugula, and Shaved Manchego with Olive Oil Verjus Sorbet

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Adapted by StarChefs.com

Yield: 1 Serving

Ingredients:

For the Olive Oil and Verjus Sorbet:

10 grams dry tapioca pearls

170 grams white verjus

170 grams water

3 grams salt

175 grams extra virgin olive oil

1 quart liquid nitrogen

To Assemble and Serve:

Arugula

Serrano ham

Manchego cheese, shaved

Method:

For the Olive Oil and Verjus Sorbet:

In Vita-Mix, puree the tapioca pearls into a dust and pass through a fine chinois.

Combine verjus and water in small sauce pot and add tapioca dust and salt. Bring to simmer over medium heat and whisk until dissolved. Transfer to Vita-Mix and puree on speed 10 while slowly drizzling in olive oil. Add liquid nitrogen in 2 ounce batches until sorbet consistency is reached, using a ladle to move the liquid nitrogen from top to bottom.

To Assemble and Serve:

Arrange a bed of arugula, Serrano ham and shaved Manchego on a plate. Place a scoop of Sorbet on top.