

Mousse de Crevettes in a Crisped Canneloni and Raviolo with Nantua Sauce

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CRISPED CANNELONI

Ingredients:

100g ~~Excellent~~ pancit canton, blanched
As needed: oil for deep frying
2 pcs. steel molding tube

Cooking Instructions:

1. Pre-heat oil for deep frying at 250° F.
2. Wrap molding tube with EXCELLENT Pancit Canton.
3. Make sure it's compact all around.
4. Deep fry until crisp and slightly golden in color.
5. Drain in paper towel. Once cooled, remove from molding tube and set aside.

MOUSSE DE CREVETTES

Ingredients:

100g shrimp, peeled 25g egg, beaten
1 pc. anchovy fillet 2 tbsp. heavy cream
To taste, salt and pepper,
cayenne pepper
Add nutmeg as desired

Cooking Instructions:

1. On a food processor, combine shrimp and egg.
2. Pulse until coarsely chopped.
3. Add in anchovy and season with salt, pepper, cayenne and nutmeg.
4. Slowly add in the heavy cream until combined.
5. Fill in CRISPED CANNELONI with the prepared mousse and bake in a pre-heated 350° F oven for 8-10 minutes until firm and fully cooked.
6. As for the RAVIOLO, roll out dough and fill with the mousse.
7. Cook in salted boiling water for 3-5 minutes.

RAVIOLO

Ingredients:

15g ~~Excellent~~ pancit canton, crushed and powdered
110g all purpose flour 1 pc. egg, beaten
5 mL olive oil As needed, water
1 tbsp. parsley, chopped

Cooking Instructions:

1. Combine flour and crushed EXCELLENT Pancit Canton.
2. Add in eggs and oil.
3. Knead until it turns into a ball.
4. Add water if dough is too dry.
5. Rest for 30 mins.

NANTUA SAUCE

Ingredients:

15g butter 20g shallots
30g tomato paste 20g flour
100g shrimp shells 30g heavy cream
and heads 1 cup water
15mL brandy
To taste, salt and pepper

Cooking Instructions:

1. On a pan, melt butter and sweat the shallots.
2. Add tomato paste and shrimp shells and head.
3. Sauté for a minute.
4. Pour in brandy and let the alcohol evaporate.
5. Add in flour and water. Mix until thick.
6. Pour everything on a blender and puree the mixture.
7. Strain and heat again.
8. Season with salt and pepper and finish with cream.

