

# SPANNER CRAB RAVIOLI

with sago caviar and parmesan

## INGREDIENTS

500g Spanner crab claw meat, *steamed*

200g White fish, *minced*

1 Lemon, *zested*

1Tbsp First drop parmesan oil

¼ cup Japanese mayonnaise

handful Soft herbs, *chopped*

40g Grated parmesan

Sea salt and freshly milled pepper

12 Chiao Tzu wrappers

1 Egg, *beaten*

1cup Sago, *cooked until clear*

¼ cup Plain gastrique

1sachet Squid ink

8 Courgettes, *julienned*

handful Toasted hazelnuts, *smashed*

50g Shaved parmesan

2Tbsp First Drop parmesan oil

## METHOD

1. In a food processor, lightly bind the spanner crab, fish mince, lemon, parmesan oil, mayonnaise, soft herbs, parmesan and seasoning
2. In a mixing bowl, combine the sago that has been washed until the starch has been flushed out, drained and mixed with the gastrique and squid ink to absorb the colour
3. On a cling filmed and lightly cornflour dusted surface, place down a chiao tzu wrapper. Place a spoonful of mixture on top, egg wash around the filling on the wrapper
4. Stretch and place the wrapper over the top, pushing down with a inverted cookie cutter to set the 'bowler hat' shape
5. Cut with a larger cookie cutter to trim the outside
6. Bring a saucepan of boiling salted water to the boil, as this is happening, heat a sauté pan with high heat oil, pan fry quickly the courgettes, folding the hazelnuts and seasoning through at the last minute
7. Twist with a fork onto a plate for the ravioli's to sit on
8. Place the ravioli's in the water and cook for 2-3 minutes (cook the wrapper)
9. Drain on a tea towel, drizzle with parmesan oil and place onto the courgette
10. Drizzle extra parmesan oil and scatter with shavings of fresh parmesan



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