



GOODROP

---

# Prawn & Snapper Ravioli, Pea Purée, Scallops, Salmon Caviar & Prawn Butter

*(makes 4 serves)*

## INGREDIENTS:

### Pasta Dough

500g x flour  
4 x whole eggs  
150ml x water  
50 ml x Goodrop Extra Virgin Olive Oil

### Pasta Filling

8 x large green prawn peeled, deveined (4 for ravioli plus 4ea for garnish)  
400g x green pea puree  
60g x Yarra Valley triple smoked salmon caviar  
100ml x prawn butter  
500g x snapper fish mousse  
½ bunch x chives  
1 punnet x snow pea tendrils  
8ea x Canadian scallops (cleaned ready to seal)  
60g x green fresh peas for garnish  
30ml x Goodrop Premium Canola Oil  
Salt & pepper to season

### Prawn Butter

8 x green prawn shells  
200g x unsalted butter  
¼ bunch x thyme  
1 x garlic clove  
5g x mustard  
20ml x sherry vinegar

### Fish Mousse

400g x diced white fish no bones or skin  
2 x egg whites  
100ml x thickened cream  
Salt & pepper to season

### Pea Puree

1kg x frozen green peas  
½ x lemon (juice only)  
60g x fresh peas (for garnish)  
  
1x mixed linaria flowers (for garnish)





## GOODROP

---

### **METHOD:**

#### ***Fish Mousse***

1. Cut fish into 2cm cubes, keeping cold.
2. Place into food processor until combined. Add egg whites and blitz gently until combined to avoid splitting.
3. Stop machine. Then pulse adding the cream slowly until it comes together. The mix should be light & fluffy.
4. Remove, season & fold through chives.

#### ***Pasta Dough***

1. Place flour in a bowl, make a well, add eggs, half the water & oil. Mix together. If dough the dough is dry gradually add more water.
2. Knead for 2 to 3 minutes & let rest in the fridge.
3. Roll out pasta until nice and thin. Brush with egg white & gently mark a cutter outline. This will help guide where to pipe the fish mousse.
4. Pipe approx. 20g of fish mousse into the centre of each.
5. Take 4 green prawns, cut each one into 3 and place 1/3 on top of each piped mousse, using one prawn per portion.
6. Place pasta sheet over the top & cut with a pastry cutter to form a ravioli. Continue until all portions are completed. Making sure they are sealed very well.

7. Cook in boiling salted water until the rise. Then remove.

#### ***Prawn Butter***

1. Combine, green prawn shells, unsalted butter, thyme & garlic together into a pot & bring to a slow simmer. Simmer for about 25 min, then set aside.
2. Add mustard to a bowl, add sherry vinegar. Mix then add in the butter slowly. Set aside.

#### ***Pea Puree***

1. Blanch peas for three minutes, then remove from water.
2. Puree with a little water and push through a sieve. Add lemon juice and set aside.

#### ***How to Plate***

1. Place pea puree on the bottom of your plate, then three raviolis.
  2. Seal the scallops & prawns in in a hot pan with the canola oil & finish with a knob of butter.
  3. Place scallops, prawn, peas, salmon roe and flowers atop the plated ravioli.
  4. Drizzle prawn butter over the top & serve.
-