

# Rhubarb Carpaccio

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## *In One Bag*

16 Strips	English Rhubarb (400g)
200ml	Orange Juice (freshly squeezed for both juices is better if time permits-supermarket bought ones are a good alternative)
200ml	Blood Orange Juice
200g	Sugar

## *Method*

1. Firstly cut your rhubarb into 10cm long pieces then finely slice rhubarb into strips on a slicer set at number 2, ½ cm thick.
2. Then place the rhubarb into a sous vide bag. Pour in the liquor and seal tight. Cook in a bath for 30 minutes at 70oC until tender.
3. Pour onto a tray and cool quickly in fridge (to stop the rhubarb over cooking).
4. Strain liquor back into pan, leaving the rhubarb in fridge. Slowly reduce by about 2/3 to create a syrup consistency.

## *Custard Parfait*

100g	Sugar
30g	Water
6	Egg yolks
1	Vanilla pod
200g	Whipping cream
½	Gelatine Leaf

## *Method*

1. Soft boil sugar and water (soft boil is sugar & water taken to 121°C)
2. Whisk egg yolks until white with vanilla pod, add the soft boil
3. Semi whip the cream and fold into the mixture
4. Gently place into mould and freeze
5. Remove the parfait from the acetate and roll until completely covered in the crumble.
6. Reserve and keep frozen.

## *Crumble Topping*

960g	Plain Flour
600g	Soft Butter
600g	Granulated Sugar

### *Method*

1. Rub together the flour and the butter
2. Add the sugar
3. Place on a metal tray and bake for 15 minutes at 180oC
4. Leave to cool, then crumble fine
5. Reserve to roll around the parfait

### *Passion Fruit Espuma*

300g	Passion Fruit
250g	Sugar
100g	Cream
100g	Orange Juice

### *Method*

1. Place into a pan passion fruit puree, sugar and orange juice
2. Lightly heat just to dissolve the sugar. Remove from the heat, pass through a fine sieve, leave to cool.
3. When cooled add the cream.
4. Place into a Kisc Gun and charge with 2 canisters

### *Passion Granita*

250g	Passion Fruit Puree (Borion)
120g	Sugar
100g	Water
½	Gelatine Leaf

### *Method*

1. Dissolve the gelatine in a little water
2. Heat the passion fruit puree, sugar and water in a pan. Mix in the gelatine until dissolved
3. Remove from the heat and pass through a sieve in to a large tray.
4. Place the tray into the freezer. At 20 minute intervals scrape the mixture with a fork to form the granite

### *To Assemble*

1. Put the rhubarb into the centre of the plate approx 4/5 strips, brush with the reduced juices.
2. Put the Parfait on top diagonally, dust with a little icing sugar
3. Put the Granita in the pebble bowl and the Espuma on top and serve.