



TASTE OF

WALDORF ASTORIA

JAN VAN DYK - GLOBE ARTICHOKE

RAVIOLI | SALPICON | FRIED BUTTERNUT | PARMESAN AIR

INGREDIENTS

SPINACH PUREE:

Spinach leaves: 500 gr

RAVIOLI:

Flour: 250gr

Egg yolk: 60 gr

Salt: 5 gr

Water: 6 cl

Spinach purée: 2 tbs

BUTTERNUT SQUASH PUREE:

Butternut squash: 400 gr

Vegetables stock: 0.1 ltr

Butter: 60 gr

Fresh thyme: 2 sprigs

Garlic cloves: 2 pcs

Salt: to season

Pepper: to season

GARNISH:

Parmesan cheese ring shaved: 80 gr

Baby artichoke (5 pcs): 1 bunch

Butternut squash diced: 300 gr

ARTICHOKE PUREE:

Globe artichoke peeled: 500 gr

Vegetables stock: 30 cl

Chopped white onion: 100 gr

Olive oil: 10 cl

Salt: to season

Pepper: to season

SQUASH FOAM :

Milk: 50 cl

Double cream: 50 cl

Parmesan cheese (grated): 200 gr

Salt: to season

Pepper: to season

ARTICHOKE BARIGOULE :

Baby artichoke : 2 bunches

Carrot brunoise: 80 gr

Celery brunoise : 80 gr

Shallot brunoise : 80 gr

White wine : 15 cl

Chicken stock : 30 cl

ARTICHOKE SALPICON :

Globe artichoke peeled: 10 pcs

White wine vinegar: 10 cl

Vegetables stock: 1 ltr

Pink pepper corn: to season

Wakame seaweed: to season

Cider vinegar: to season

Salt: to season

DIRECTIONS

SPINACH PUREE:

Blanch the spinach leaves into salted water; cool it down into ice water. Strain it and press it to remove the remaining water. Then blitz it to get smooth purée. Rectify the consistency with a bit of water if needed.

RAVIOLI DOUGH:

Mix all the ingredients together until it looks smooth. Chill few hours before to use it.

ARTICHOKE PUREE:

Sweat the onion and chopped artichoke with the olive oil, season and pour the vegetables stock. Cook it through and blitz it until it looks smooth. Rectify the seasoning.

RAVIOLI:

Roll the pasta dough with the pasta machine until its thinnest setting. Then mark half of the sheet with the cutter ring, 8 cm diameter. Pipe the artichoke purée on the middle of each ring. Brush the second part of the sheet with water and fold over the pasta. Seal the dough with the cutter ring, 2 cm diameter over the artichoke dome. Then cut the ravioli with the cut ring, 4 cm diameter. Finally, pinch the dough around to give a tortellini shape. Cook it in salted boiling water for 4 minutes and season with olive oil.

BUTTERNUT SQUASH PUREE:

Sweat the diced squash with butter, garlic, thyme and seasons. Pour in the vegetable stock and cook it through. Finally, blitz the squash in the thermo mix and make it smooth.

ARTICHOKE SALPICON:

First, cut the globe artichoke into brunoise, sweat it with olive oil for 3 min and deglaze with the cider vinegar then pour in the vegetable stock, and cook it through but do not overcook. Rectify the acidity with a dash of white vinegar. Add the chopped Nori seaweed into the mix. Finalize the seasoning with a bit of pink pepper corn to give a kick.

PARMESAN FOAM:

Put the parmesan cheese with the milk and cream and bring it to boil. Let it infuse for 20 minutes with a bit of garlic and fresh thyme. Then remove the garlic and thyme, blitz it, rectify the seasoning, and add a bit of lecithin to make nicely foamy.

ARTICHOKE BARIGOULE:

First, clean the baby artichoke and keep 2 cm of leaves at the bottom. Sweat them in a bit of olive oil, add the aromatic garnish and cook it without coloration for another 2 minutes. Deglaze with the white wine and pour the white chicken stock. Cook it through.

ARTICHOKE CRISP :

Cut the cleaned globe artichoke into carpaccio and deep fry it at 150 C° until it gets crispy. Season it after fried.

BUTTERNUT DICES:

Peel and cut the squash into dices of 1 cm square, blanch them in salted water and afterward sweat with a bit of olive oil and chopped garlic. Season it.

GARNISH:

Shaved Corra Linn cheese ring, 2 cm diameter.
Dandelion lettuce
Cucumber flowers