



CREATION

Creating Wines of Distinction

Creation Chardonnay

Crayfish Ravioli, Pineapple, Basil, Pan-Fried Cucumber, Chardonnay, Coconut and Vanilla Sauce

by chef Warwick Taylor

Ravioli ingredients:

250 g "OO" flour
3 whole eggs
2 egg yolks
1 tbs olive oil
1 pinch salt
1 egg white for brushing pasta
1 tail cooked crayfish cubed
½ tail crayfish raw
50 ml cream
salt to season

Method:

In a bowl, mix the flour, salt and olive oil.
Add the whole eggs and the egg yolks.
Mix to form dough.
Knead until a smooth texture is achieved.
Place in the fridge for 1 hour.
Blend the raw crayfish with the cream and season.
Mix into cubed crayfish.
Roll into four 80 g balls.
Roll out pasta, cut out 8 circles of 12 cm diameter and brush with egg white.
Place crayfish in the middle of four of the pieces of pasta.
Overlay the second piece of pasta and pinch sides together, trying to exclude as much air as possible.
Poach in salted water. When it rises to the top it is done.

Sauce ingredients:

200 ml Creation Chardonnay
60 ml cream
50 ml coconut milk

1 pod vanilla
20 g butter
salt to season

Method:

Reduce the Chardonnay in a pot to half.
Add coconut milk and reduce further.
Add cream and split vanilla pod.
Season and whisk in butter.

Garnish Ingredients:

300 g chopped pineapple
3 broad basil leaves
10 ml olive oil
12 batons cut cucumber as per photograph

Method:

Heat cucumber in a pan with olive oil and season.
Heat pineapple with olive oil, season with salt and add basil.

Serves 4

