

# Open butternut ravioli and Australian Marron

**GAGGENAU**

## **Gaggenau Appliance:**

Combi-steam oven

**Serves:** 4

**Cooking Time:** 40 minutes

**Preparation Time:** 40 minutes

## **Ingredients:**

### **Marron**

4 Australian marron, 250 g each

25 g butter

Lemon juice

### **Spinach**

500 g spinach leaves

20 ml olive oil

20 g butter

### **Butternut discs**

1 butternut squash

Dash of olive oil

Pinch of salt

### **Marron bisque**

4 marron bodies

30 ml olive oil

30 ml dark soy sauce

'Garniture aromatique'

1 onion, diced

1 carrot, diced

## **Preparation:**

### **Marron preparation:**

1. Bring a large pot of salted water to the boil. 2. Skewer each marron with a 12 cm bamboo skewer to keep the tail straight while cooking. Cook in boiling water for 6–7 minutes. 3. Separate the flesh from the shells carefully. Leave them to cool at room temperature for 10 minutes.

### **Spinach preparation:**

1. Heat a large pan over low heat. Add olive oil and melt butter. 2. Add spinach and cook for 20 seconds to gently heat and soften the leaves, but not wilt. 3. Arrange the leaves on a sheet of paper towel to drain excess butter.

### **Butternut discs preparation:**

1. Preheat your Gaggenau combi-steam oven to Hot Air 85°C + 100% humidity. 2. Peel the butternut squash and cut off the bulb, keeping it for your butternut cream. With a Japanese mandolin, slice 8 sheets of squash, measuring 2 mm thick. Using a 5 cm ring cutter, cut the butternut sheets into discs. 3. Place the 8 discs on a steam tray and cook for 2 minutes. 4. In a saucepan over a low heat, slowly cook the remaining butternut squash with olive oil, salt and a splash of water until very soft. Blitz in a food processor with a teaspoon of butter.


### **Marron bisque preparation:**

1. Heat olive oil in a saucepan and roast the marron shells in the oil for 5 minutes. Add the garniture aromatique. Cook for 10 minutes, stirring often. 2. Add the diced tomatoes and tomato paste. Deglaze with brandy and top up with water to cover the marron shells. Simmer the sauce for 30 minutes over a low heat. 3. Strain the liquid through a fine mesh strainer,

2 garlic cloves crushed  
1 sprig of thyme  
1 bay leaf  
1 tablespoon of tomato paste  
2 tomatoes, diced  
Brandy

**To finish**

1 finger lime  
Umibido  
4 Marigold flowers

e.g. chinois, and adjust final seasoning with dark soy sauce. Be careful not to overpower the bisque with soy as it can become salty. 

**To finish:**

1. On a large tray, start building the open ravioli by layering the spinach on top of 4 discs. 2. Position the remaining 4 discs opposite to the layered discs and cook again in the combi-steam oven for approximately 2 minutes. 3. In a saucepan, warm the butternut puree. In a separate saucepan, melt the butter, add lemon and gently heat the marron for 1 minute. Remove from the saucepan and slice each marron in half widthways. 4. To plate, place a spoonful of the butternut puree in the middle of the plate. Add the first disc with spinach, then add the 2 pieces of marron and cover each with another disc of butternut to create the open ravioli. Sauce with the bisque around the ravioli.