

THE RECIPE

EXTRA VIRGIN OLIVE OIL JELLY BEANS

BY PACO RONCERO
MADRID CASINO

INGREDIENTS:

For the jelly bean:

- 7 fl. oz. (200 ml) of Extra Virgin Olive oil (Arbequina variety)
- 3.4 fl. oz. (100 ml) of Water
- 2.8 oz. (80 g) of Confectioners sugar
- 0.9 oz. (25 g) of Glucose
- 5 sheets of Gelatin
- Vanilla pods (2,50 units)

Other ingredients:

- 3.5 oz. (100 g) of Sugar
- 0.2 oz. (5 g) of Citric acid

DIRECTIONS:

- Mix the water, sugar and glucose in a saucepan and heat at 194°F (90°C) for 5 minutes, stirring continually to make sure it dissolves properly
- Pour the mix into a blender and slowly fine-thread the olive oil into the mixture, thus creating a completely homogenous emulsion which while hot becomes honey oil
- Slice open the vanilla pods and extract the seeds, which we will add to the mix
- Strain the mixture through a mesh strainer and dissolve the previously soaked gelatin sheets while the honey oil is still warm
- Pour the resulting mixture onto a 0.6 inch (1.5 cm) thick mould and put it in the fridge where the olive oil jelly bean mixture will jellify



FINISHING AND PRESENTATION:

- Remove from the mold with the help of the tip of a knife and a wide spatula, and place the olive oil mixture on a cutting board
- Cut into rectangular 1.2 inches (3 cm) x 0.6 inches (1.5 cm) sized shapes
- Coat with sugar
- As a final touch add droplet of citric acid on each jelly bean
- Arrange and present as desired



The Arbequina olive variety is one of the favourite among the ingredients found in the pantry of this Madrid native chef.



PACO RONCERO

At 41 years, this chef from Madrid is Executive Chef at the Madrid Casino, with its restaurant La Terraza, as well as running Estado Puro, with two locations in the heart of Spain's capital city, the last one having only just recently opened. With two Michelin Stars at La Terraza del Casino, he has become one of the great public figures in modern Spanish cuisine. He has also written several books on "miniature cuisine", such as "Bocadillos y ensaladas" (Sandwiches and Salads), "Tapas en la gastronomía del siglo XXI" (Tapas in twenty first century cuisine), and the most recent, "Tapas en Estado Puro" (a play on words with the name of his restaurant, Estado Puro, which could mean something like Tapas in their Purest Form), where traditional tapas are transformed into current aesthetic trends. Among other awards, the Premio Nacional de Gastronomía al Mejor Jefe de Cocina (National Gastronomy Award for Best Head Chef) was bestowed upon him in 2006 and has always used Extra Virgin olive oil in its different varieties, as one of his main ingredients.