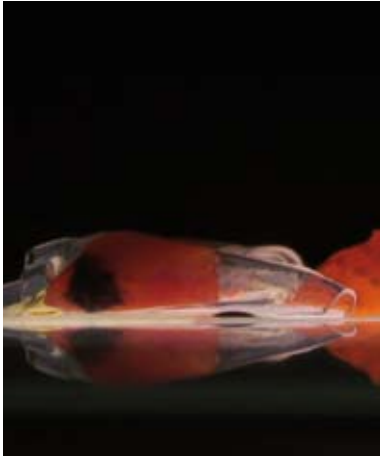


Texturas **Gellan**

## Tomato and black olive ravioli



### For the hot water gelatine sheets

- 500 g water
- 4 g Agar
- 1.3 g Gellan

### Other

- Crushed tomato
- Black olive paste

- 1 Dilute Agar and Gellan in the water at room temperature and bring to the boil stirring constantly with a beater.
- 2 Take off the heat and skim.
- 3 Pour the gelatine onto flat plates 60 x 40 cm and spread to make gelatine sheets 0.5 mm thick.
- 4 Leave to set in the fridge for 1 h.
- 5 Cut with the pasta cutter and put in a little crushed tomato and black olive paste.