



# Handmade tortellini with crispy courgette and bisque sauce

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1 hour, 30 minutes

2 hours, 30 minutes

6

Serves

## **INGREDIENTS**

# pasta

225 g "00" flour

25 g fine semolina

4 g cooking salt

2 whole eggs

2 egg yolks

1 tablespoon olive oil

## **Bisque**

16 prawn heads

70 ml olive oil

1 carrot, washed

1 onion, roughly chopped

3 garlic cloves

1 stick celery, washed,

roughly chopped

1 tablespoon tomato paste

200 ml brandy

50 ml orange juice

2 litres fish stock

1 pinch saffron

1 star anise

5 white peppercorns

# **Filling**

16 medium sized tiger

prawns

80 g white fish fillets

2 egg whites

1 teaspoon cognac

2 teaspoons chives,

chopped

2 teaspoon apple vinegar

Fine salt and pepper to

taste

## Fried Zucchini

2 large zucchini

1 litre sunflower oil for

frying

½ cup rice flour

Sea Salt to taste

# **To Serve**

80 g butter

3 sprigs dill

18 violet flowers

Crusty bread

#### **Miele Accessories**

Steam tray

#### **METHOD**

#### **Pasta**

- 1. Mix the flour, semolina and salt together.
- 2. In a large bowl, beat the eggs and olive oil together and slowly add in the flour whilst mixing to form dough. Knead by hand for 10 minutes or alternatively, knead with a dough hook fixed to an electric stand mixer.
- 3. Wrap the dough in plastic wrap and chill for 20 minutes.

## **Bisque**

- 1. Peel and devein the prawns and set the flesh aside in the refrigerator for the filling.
- 2. Place the prawn heads in a blender or food processor and blitz for 3 seconds to slightly crush.
- 3. Heat a large pan on high heat, Induction setting 8. Add the oil and the prawn heads, carrots onion, garlic and celery. Cook for 7-10 minutes, or until most of the juice from the prawn heads has evaporated.
- 4. Add tomato paste and continue to cook on medium heat, Induction setting 6 for 5 minutes.
- 5. Add the brandy and orange juice. Stir well to take up all the brown from the base of the pan. Cook for a further 10 minutes.
- 6. Add the fish stock, saffron, star anise and peppercorns. Bring to the boil and reduce heat to a simmer, Induction setting 5-6 and cook for 1½ hours.
- 7. Strain through a very fine sieve and discard solids. Return bisque to a clean pan and cook on medium heat, Induction setting 5-6 until reduced by 2/3. Set aside until required.

## Filling

- 1. Check the fish fillets for bones and remove if necessary.
- 2. Combine all filling ingredients in the bowl of a food processor and pulse to a paste, making sure not to over work the mousse mixture.
- 3. Roll the pasta as thin as possible and cut 18 x 10 cm rounds using a plain pastry cutter.
- 4. Place 13 g of the mousse mixture onto one side of each circle of pasta rounds. Brush edge with a little water.
- 5. Fold the circles in half, encasing the mousse mixture. Press the edges together making sure you expel as much air as possible around the mousse. Dab a little water on one corner of each pasta half-moon then draw the two corners together to form a rounded bonnet-shape.
- 6. Place in single layers on baking paper and refrigerate, covered with plastic wrap until serving.

# **Crispy Zucchini**

- 1. Wash and dry the zucchini. Trim the top and bottom of each and discard.
- 2. Using a mandolin with a spaghetti blade fitted, slice the zucchini lengthways. Make sure to only slice the green part. The remaining zucchini can be used in a salad or ratouille.
- 3. Heat the oil in a medium sized pan on medium heat, Induction setting 6, to 160°C.
- 4. Dust the zucchini spaghetti with rice flour and shake off the excess.
- 5. Deep fry for a few minutes until golden and crispy. Drain on paper towel. Keep at room temperature for serving.

# To Serve

- 1. Place the pasta in a single layer in a large solid steam tray, cover with boiling water and steam at 100°C for 5 minutes.
- 2. Pick the dill and flowers ready for garnish.
- 3. Melt the butter and add to the bisque, using a stick blender, froth the sauce before serving.
- 4. Place 3 tortellini on 6 warmed pasta plates. Garnish with dill, violet flowers and drizzle on the frothed bisque. Top with Crispy zucchini and serve immediately.