



Honey Roasted Butternut, Macadamia & Mahoe Gouda Tortellini, Cauliflower & Citrus Pangrattato & Leek Beurre Blanc.

Serves 4. Large main course or up to 10 entrees.

Ingredients

Butternut Filling

- 650g Peeled Pumpkin
- 6 Cloves of Garlic
- 100g of Onion Large Chunks
- 6 Sage Leaves
- 6 Thyme Sprigs
- 1 Tbsp Manuka Honey
- 50g Roasted Macadamia nuts - chopped
- 60g Grated Mahoe Gouda for filling and 20g grated for garnish
- 30mls Olive Oil
- ½ Tsp of Salt
- ¼ Tsp of black pepper

Method

Cut peeled pumpkin into a large dice and roast with the onion, garlic, herbs, honey and olive oil at 160c for approximately 45 minutes. The pumpkin and onion should be lightly caramelised to develop flavour and very soft. Roasting at this lower temperature also helps to dehydrate the pumpkin.

When ready allow the ingredients to cool and remove any woody parts of the herbs. Mash the ingredients together and combine with the chopped macadamias, gouda and seasoning. Adjust salt and pepper to your taste. Cover and chill until ready to make the tortellini.

Recipe by cooking students at QRC Cooking School in Kerikeri as part of Savour's Feast2020 Event showcasing Northland food. More at <https://www.qrc.ac.nz/study/cookery/>
Students who worked on this winning recipe include: Dani, Hannah, Hunter, Maddy, Michelle and Storm.



Cauliflower and Citrus Panagrattato

- 20g Bread Crumbs Golden
- 100g Shaved cauliflower florets – The cauliflower can be shaved or grated
- 1 clove of garlic – finely chopped
- 20g of Onion - finely diced
- 2 Tbsp / 30ml Oil
- 1 Tbsp Butter
- 1 tsp of Lemon zest- grated
- 1 tsp of Orange zest - grated
- 1 sage Leaf - chopped
- 1 sprig of Thyme – stem removed, leaves chopped
- 1 Tbsp of chopped Parsley
- 1 Tbsp of chopped Capers (optional)
- 1/2 tsp of salt
- 1 tsp brown sugar

Method

Saute the breadcrumbs in 1 Tbsp of olive oil until golden and crisp, add more olive oil if crumb is very dry. Remove from pan and give the pan a wipe. Cook the onion and garlic without colour, until tender, with the remaining oil. Add cauliflower and raise the heat so the cauliflower begins to caramelize and becomes fragrant. Add remaining ingredients apart from the sugar and salt. Saute for 2 minutes to release the flavours. Combine crumb with cauliflower mix and add seasoning, adjust to taste. Set aside as garnish for the pasta.

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Leek Beurre Blanc

- 120ml White Wine Vinegar
- 120ml White Wine
- 35g Shallots
- 40g Leek
- 3 Sprigs Parsley
- 3 Sprigs thyme
- 300g Very Cold unsalted Butter Cubed
- 50ml cream

Method

Place all ingredients except the butter and cream into a saucepan. Reduce by 75%.

Add cream and simmer until slightly thickened.

Over a moderate heat mount the sauce with the butter a few pieces at a time, whisking continuously.

If the sauce becomes too thick add warm water to thin

Once the butter is fully incorporated bring the sauce briefly to the boil whisking continuously. Strain the sauce, season with S&P & lemon juice, then hold in a warm spot until required. (you cannot add too much lemon juice as it will thin the sauce & greatly increase the chances of it splitting)

If the sauce splits it can usually be re-emulsified with a stick blender or food processor. Using more cream will help avoid splitting but flattens the flavour profile.

Leek Garnish

1 medium leek

2 Tbsp olive oil

Remove any dry layers of the leek and wash thoroughly, dirt builds up where the leaf splits away from the stem.

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Slice the white and pale green part of the stem into 5mm rounds. Dry the slices and saute in the olive oil until lightly coloured and tender. Set aside until ready serve.

Fresh egg pasta dough

Suits Tortellini, Ravioli, Canelloni, Aggnoletti

yield ▶ 20 ravioli's (500g approx)		
250	g	Strong Flour – High Protein
1		Egg
3		Egg yolks
5	g	Salt
20	ml	Olive oil
10	ml	Water(if required)

NOTE: This recipe can only be made in a food processor

Sieve the flour & place into blender.
 Whisk together egg, yolks, olive oil & salt (salt **must** dissolve).
 With blender running pour egg mixture into blender & process until texture like bread crumbs form.

You may need to add a little water (egg sizes vary). Test dough by taking a little & forming into a ball, roll through pasta machine. It should form smooth pliable dough that will stick to itself without the need for water or egg wash. The correct consistency is crucial, check with your tutor as it requires experience.

Form dough into two balls & flatten slightly.
 Wrap in glad wrap & rest in fridge for 30 minutes before using.

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The easiest way to explain how make tortellini is to watch an explanation on YouTube - <https://youtu.be/UC6DeIO4I-M> .

If making tortellini is too frustrating then a simple ravioli or cannelloni will eat just as well.

Plating

Boil tortellini in plenty of salted water for approximately 6 minutes 30 seconds, until pasta is tender. Use a good size pot so the water comes back to the boil quickly and the pasta has room to swim. Do not add oil or butter to the water, it stops the sauce sticking to the pasta. When ready, drain thoroughly and arrange in little heaps in the bowls, add the leek garnish to the warm beurre blanc, toss through and spoon the leek and sauce over the pasta. Sprinkle generously with the panagrattato and remaining gouda.

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