

RECIPE

King prawns, fennel and leek tortellini, tea soaked raisins, soft parsnip, white anchovies, young cress [serves 2]

This is a beautifully delicate spring dish from the Clairault kitchen. It may seem very involved, but it is more time consuming rather than difficult. Follow the recipe and good luck....

Ingredients

8 king prawns peeled (head and tail left on)

White anchovies. Sourced from specialty stores (try Mealup in Dunsborough, or Simon Johnston in Perth)

Young cress, chive batons, torn parsley

Half a fennel bulb, half a leek and 20 grams butter. Chop fennel and leek, sauté in butter until translucent, cool.

100gms pasta flour, 1 whole egg, pinch of salt. Combine flour, egg and salt and knead to dough, careful not to overwork, rest for 1 hour.

1 bulb roasted garlic, 1 packet dill, 1 cup parsley, 100grams soft butter. Mash roast garlic, chop herbs and combine with soft butter, ready to toss tortellini into.

2 parsnips, peel and remove woody core, boil in salty water for 45 minutes or until soft.

30 mls cream, 20grams butter. Whilst hot combine parsnip, butter and cream in food processor until smooth, season with salt and white pepper.

6-8 grape tomatoes, pinch of salt, sugar and white pepper. Halve tomatoes and sprinkle with salt, sugar, and pepper, place on drying rack and into oven on 100 degrees for 1-2 hours or until dry.

1 table spoon raisins, 1 cup very hot English breakfast tea. Soak raisins in tea for at least 2 hours before serving.

Method

To make the tortellini, roll rested pasta dough out to 1mm thick [number 8 on a pasta machine] and cut into 6 centimetre rings and fill with the fennel and leek mix, brush pasta with water, fold over to form a half moon, then taking both ends twist and touch to each other. Place in boiling water for about 3- 4 minutes.

Pan fry prawns until just cooked. Heat parsnip in pot and place in the centre of a plate. Pull tortellini out and toss in herb and garlic butter, place on top of parsnip. Add dried tomatoes and soaked raisins. Place the prawns on top, followed by 2 white anchovies, and the young cress and herbs.

Savour this dish with the
Clairault Estate Chardonnay 2006

