

LANGOUSTINE RAVIOLI

Feeds 8

Ingredients

1L high quality chicken & veal stock (Homemade is best – see recipe below. However a shop bought zero or very low salt high quality chicken stock will do nicely if you don't have time)*
250ml double cream
200ml brown butter**
Apple cider vinegar to taste
1kg homemade fresh pasta (shop bought fresh pasta sheets cut to size will work too)***
5 large langoustine (10-15 per kg)
2 leeks finely diced
125g butter

***Chicken & veal stock**

1kg chicken wings & bones
1kg veal bones
1 onion
1 carrot
1 stick celery

Roast the chicken & veal bones for approx. 30mins at 180 degree oven until golden

Place bones in a stock pot with water and veg. Simmer for 24hrs – do not let boil. Skim the fat off the top as you go.

Top up with more water as appropriate so it remains just covered.

After the 24 hours, reduce the stock to good tasting stock (approx. a third of original volume – practice makes perfect).

Pass the stock through a fine sieve and leave to cool.

**** Brown butter**

125g unsalted butter

Place your butter in a saucepan over a high heat.

Cook until all the butter has melted and the milk solids and clarified butter have split. Reduce the heat to low and simmer for 15-30min until all the buttermilk has caramelised and the pan has a deep nutty aroma. Pass the contents through a fine sieve and store in the fridge until you are ready to use. Warm it up back into a liquid when you are ready to use.

***** Fresh Pasta**

For fresh pasta
500g "00" flour
425g egg yolks
10ml olive oil
5g salt

Alternatively buy fresh pasta sheets & cut into size required.

Fresh pasta method

Mix all the ingredients together into a dough. Knead for 10 mins until there is a spring in the dough. Wrap in cling and put in the fridge for 30mins until ready to use.

Assembly

Boil the langoustine for 3mins and leave to cool. Remove the flesh from the tails and place the heads, claws and shells of the tails into the oven for 30mins to roast at 180C. Smash the shells with a rolling pin then add into your reduced meat stock (homemade or bought) and simmer for 30mins. Pass the stock and reduce by half to form a rich and intense flavour.

Reduce the cream by half and add to the jus stock jus.

Add brown butter (around 100mls) & cider vinegar to taste.

Add the leeks and butter to a saucepan and simmer for 30mins until soft buttery. Dice the langoustine tails into small chunks, 5mm cubes, and make a 50 : 50 mix leek : langoustine.

Add some of the langoustine stock to make a sticky & loose mixture.

If made your own pasta

Take your pasta out of the fridge and cut into 4 balls.

Roll on lowest setting of a pasta machine. Fold in half and roll again.

Adjust the setting to one up, roll, fold in half and roll again.

Repeat the process to the lowest setting.

Dust the table with flour and place a long sheet of pasta along the bench.

Place 35g of lango/leek mix into the middle of the ravioli.

Brush ravioli with egg wash and place another piece of ravioli on top and gently squeeze around the edge.

Cut into large flying saucer shaped ravioli.

Heat the langoustine stock so hot and keep hot.

Bring a pot of salted water to rolling boil, simmer the ravioli for 2mins and place straight into a bowl.

Cover with a ladle of langoustine jus.

Drizzle with brown butter.