



WILD MUSHROOM TORTELLINI WITH TOASTED HAZELNUTS

Fresh home-made pasta takes a little bit of work but it's such an impressive supper. Clarence Court Burford Brown eggs make pasta dough even more special resulting in a silky, orange-hued dough.

200g tipo 00 flour

2 large Clarence Court Burford Browns

20g dried porcini mushrooms

80g butter

Olive oil

1 small onion, peeled and finely chopped

1 clove garlic, crushed

A few sprigs thyme, leaves picked

100g mixed wild mushrooms

70g ricotta cheese

20g freshly grated parmesan cheese

Sea salt and freshly ground black pepper

Semolina

30g blanched hazelnuts, chopped

Parmesan

Place the flour in a large mixing bowl and make a well in the centre. Crack in the eggs and mix into the flour using a dinner knife. Continue mixing, until large lumps of dough form. Use your hands to bring the dough together. Knead on a clean work surface until you get a smooth, springy ball of dough. Wrap the dough in cling film and place in the fridge for an hour or two.

Meanwhile, make the filling. Boil a kettle, place the dried mushroom in a mug and cover with boiling water until just covered. Place a medium frying pan on a low heat. Add 50g butter and melt, add the onions, garlic and thyme leaves. Sauté for 5 minutes until softened. Tear in the mushrooms and sauté for a further 10 – 15 minutes until golden and cooked through, drain the porcini mushrooms and add to the pan cook for a further 5 minutes. Once cooked, spoon the mushrooms in a bowl and allow to cool. Once cooled, tip the mushrooms on to a chopping board. Chop well and add back to the bowl. Add the ricotta and parmesan, mix well. Season to taste, cover the bowl and place in the fridge.

Set up the pasta machine. Cut the dough in half and start rolling it through the widest setting. Hold in half and roll again a few times. Work the dough through the pasta machine, working through the settings until it's thin enough to read print through. ▶



WILD MUSHROOM TORTELLINI WITH TOASTED HAZELNUTS

Once you have a lovely long sheet of pasta, place teaspoons of filling down the centre of the pasta at 5 cm intervals. Use a 5cm round cutter and cut out discs of pasta. Fold the discs in half and use a little water to seal them, press out any air bubbles using your fingers. Fold the two ends together and pinch to seal. Place on a tray dusted with semolina. Repeat with the remaining filling and pasta.

Put a large saucepan of water on to boil, add a good pinch of salt.

Place a large frying pan on a medium heat, add the butter and allow to bubble. Add the hazelnuts and reduce the heat.

Place the pasta in pan of water and boil for 2 minutes, reduce the heat. Once cooked, using a slotted spoon transfer the pasta to the frying pan. Spoon the butter over the pasta. Divide between plates and serve with a little grating of parmesan.



Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.



clarencourt.co.uk

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928



Clarence Court

