

Homemade Pasta with Lemon Smoked Salmon

Ingredients – Pasta:

500g plain flour
1 egg (large)
2 egg yolks
200ml olive oil

Ingredients – Sauce:

200g smoked salmon
1 red chilli
8 snow peas
Bunch fresh thyme, chopped
Bunch fresh oregano, chopped
100g Parmesan block
2 cloves garlic, crushed
Juice & zest of 1 lemon
White wine (semillon sauvignon blanc)
Butter
Bread scraps, toasted

Method - Pasta:

1. Take flour and make a volcano on the bench
2. Lay eggs, some olive oil and salt inside and mix with your hands.
3. Knead until a dough has formed.
4. Rest for 30 minutes in the fridge.
5. Cut into 5 small pieces and roll through a pasta machine. Start at the thickest setting, repeat, gradually reducing thickness until 2mm thick.
6. Rest for 5 minutes, keep rolled pasta covered with a moist towel until ready to cook.
7. Cut pasta into the shape of a triangle.
8. In a pan, place olive oil and heat, add garlic, chilli, thyme, oregano, butter, white wine and lemon juice, reduce a little and add lemon zest and bread crumbs.
9. Throw in cooked pasta (done in boiling water) add salmon and snow peas and pepper.
10. Garnish with fresh shaved parmesan and serve.

Note: Eggs amount may need tweaking from batch to batch.

Recipe for 1 portion

Le Paris-Brest Café

22 Haynes Road,
Kalamunda
Ph: (08) 9293 2752

Recipes by:

Scott Harpham



Mulled Wine Poached Pears with Cinnamon Crumble

Ingredients – Poached Pears:

2 pears (firm)
1 packet mulled wine mix (or homemade mix)
20g ground cinnamon
200ml cream
20g walnuts
1 teaspoon Cointreau
Shake of icing sugar

Ingredients – Crumble:

179g plain flour
75g butter (unsalted)
75g demera sugar
¼ of a vanilla pod
1 orange zest (for garnish)

Mulled Wine:

1lt red wine merlot	225g sugar
125ml brandy	125ml water
2 crushed cinnamon sticks	3 cloves whole

2 oranges & 1 lemon (quartered)
Pinch of freshly grated nutmeg

Method Mulled Wine – Place all ingredients into a pot and simmer with lid on for 10 minutes then strain into clean pot.

Method

1. Place mulled wine into a pot and gently heat
 2. Peel pears and remove core. Place pears into wine and simmer for 20 minutes or until pears are soft but not falling apart.
 3. Remove half of the wine from pot for drinking then add 100g of castor sugar and reduce to thick syrup and cool.
 4. Add Cointreau to cream with icing sugar and scrapings from ¼ of a vanilla pod whip to medium peak add walnuts set aside in fridge covered.
 5. For the crumble, take flour and butter and rub together until looking crumbly. (Note: if you mix too much it will not be crunchy).
 6. Add sugar and cinnamon and mix in with your fingers, lay all broken up on a tray with baking paper. Put into hot over 180 degrees until golden and crunchy.
 7. Lay syrup on plate then pear, sprinkle crumble and randomly spoon cream around plate.
- Serves: 2 people

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Goats Curd, Pine Nut and Balsamic Tart

Ingredients:

200g short crust pastry
½ medium spanish onions
50g pine nuts
2 cloves garlic
50ml balsamic vinegar
50g brown sugar
1 small handful spinach
8 eggs
200ml goats curd
200ml cottage cheese
100ml double cream
1 bunch chopped fresh thyme

Method:

1. Line a 25cm flan tin with short pastry, blind bake on 150 degrees for 20 minutes and rest for 30 minutes.
2. Sweat onions off in fry pan until translucent, add pine nuts, garlic, balsamic vinegar, brown sugar and reduce to a semi-thick syrup. Then add spinach and cool.
3. Place eggs, curd, cheese, cream, thyme, salt and pepper (to taste) into a large mixing bowl and fold. (Not: Do not foam the mixture just fold the mixture until all is incorporated then).
4. Add onion mixture with cream mixture and fold together.
5. Pour mixture into flan and bake on 102 degrees for 1 hour this dish is best cooked slowly.
6. Cool to room temperature before attempting to remove tart from tin.

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