

HERBES DE PROVENCE TORTELLINI

Gary Parsons, *H&B Group Development Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

HERBES DE PROVENCE TORTELLINI

Chef Gary Parsons

Ingredients

SERVES 4 PORTIONS

Pasta

FL067 'OO' Pasta Flour	400g
FL084 Semolina	5g
Medium Eggs	3

Filling

IT089 Galbani Ricotta	200g
IT130 Parmesan, grated	30g
IN019 Cornish Sea Salt	4g
Black Pepper	2g
Nutmeg, grated	a pinch

Garnish

DS065 Philadelphia Herbes de Provence	140g
EE178 English Pecorino	20g
Rocket	15g

Method for pasta

1. Pour the flour into a mound onto a flat surface and make a well in the centre. Crack the eggs into the well and gradually mix with your hands. When the dough has become a thick paste, use your hands to incorporate more of the flour.
2. Sieve any remaining flour and use the sifted flour to knead the dough to stop it from sticking to the work surface. Be careful not to make the dough too dry.
3. Knead until well combined and the dough is soft and flexible. Leave to rest covered in cling film for about 20 minutes.

Method for filling

1. In a clean bowl, mix the spinach, ricotta, parmesan and nutmeg well, and season with salt and black pepper.
2. Divide your fresh pasta dough into four and keep three portions under a bowl while you work on the first.
3. Roll out the pasta into a long, wide strip about 1mm in thickness, using a machine. When you can see your hand through the other side, it is ready for stuffing. Cut the strip in half.
4. Repeat the process until all your dough has been made into strips of thin pasta.
4. Place a teaspoon of the filling in a line down the centre of one of the strips about 5cm/2in apart. Place the other strip directly on top.
5. Press the air out from around the filling by pushing down the pasta around them to seal it all in.
6. Take a small round cutter measuring around 7cm/3in across and cut out circles of pasta around each mound of filling.

Method for cooking

1. Bring a large pan of salted water to the boil and gently lower in the prepared tortellini. Cook for about four minutes or until the pasta is soft but not floppy.
2. Warm the Philadelphia Herbe de Provence in a wide bottomed pan. When the pasta is cooked, drain and toss it with the sauce in the pan.
3. Serve immediately with rocket and grated English Pecorino.



HERBES DE PROVENCE TORTELLINI
filled with spinach and ricotta

Philadelphia Herbes de Provence

A unique, gourmet cream cheese made with real herbs that delivers an intense taste experience. Made with natural ingredients, Philadelphia Herbes de Provence offers an extra creamy and indulgent taste.

English Pecorino

Named Supreme Champion at the 2019 British Cheese Awards (the third time in a row that White Lake has won the top title), this semi-hard ewes' milk cheese has a great future ahead of it. The rind is washed to encourage pungent orange and yellow moulds and yeast to grow, which gives the fruity cheese beneath a delicious savoury edge. Think salted caramel or the sweetness of roast lamb.

Galbani Ricotta

Young, milky and supple in texture, fresh cheeses are much loved by chefs for their ability to carry other flavours while imbuing dishes with a lactic vitality. This Italian ricotta does just that, emphasising the herby flavours it is combined with.

Cornish Sea Salt

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.