

SNOWDONIA BLACK BOMBER FILLED PASTA SHELLS
WITH HARVEY AND BROCKLES MARINARA

Gary Parsons, *H&B Executive 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.

SNOWDONIA BLACK BOMBER FILLED PASTA SHELLS WITH HARVEY AND BROCKLESS MARINARA

Chef Gary Parsons

Ingredients

SERVES 4 PORTIONS

HS705 Harvey & Brockless Kitchen Marinara Sauce	300ml
WE041 Snowdonia Black Bomber, grated	150g
DB007 Croxton Manor Unsalted Butter	65g
Milk	500ml
Plain Flour	65g
Conchiglioni, cooked, refreshed and dried out	20g
Plain Flour	100g
Eggs	3 eggs
Panko Bread Crumb	200g
Rocket	50g

Method

1. Snowdonia Black Bomber sauce - Pour 500ml milk into a large saucepan and add 65g plain flour and 65g butter. Turn on the heat to medium and start to whisk the mixture. Keep whisking fast while the butter melts and the mixture comes to a boil. The flour will begin to disappear and the sauce will start to thicken. Whisk for another 2 minutes while the sauce bubbles then stir in 150g grated Black Bomber cheddar cheese stir until melted. Leave to cool.
2. Blanch, refresh and drain the pasta, arrange on a tray to air dry, Once the cheese sauce has cooled, pour into a piping bag and then pipe into the shells.
3. In a shallow dish whisk the eggs. In a second shallow dish, season the flour with salt. In a third shallow dish, season the breadcrumbs with salt.
4. Carefully roll the filled pasta shell in the flour, then dip it into the egg and then coat in the breadcrumbs.
5. Deep fry until golden, place onto kitchen paper and serve with the warmed Harvey and Brockless Kitchen Marinara sauce and rocket.



SNOWDONIA BLACK BOMBER FILLED PASTA SHELLS
with Harvey and Brockless Kitchen Marinara Sauce

Harvey and Brockless Kitchen Marinara Sauce

A rustic, glossy bright red sauce with infinite uses. A chunky sauce with sweet and tangy tomatoes and bright basil coming through at the end.

Snowdonia Black Bomber

The multi-award winning Black Bomber marries a deliciously rich flavour with a smooth creamy texture. Extremely moreish and leaves a lovely lasting flavour on the palate.

Croxton Manor Unsalted Butter

Our very own Croxton Manor butter is made with fresh milk from British cows raised to strict quality standards. Perfectly used for enriching pastry dough, melting into sauces or lavishing on hot crumpets. This unsalted butter is not blended and is additive free.
