

Squid Ink Tortellini with Scallop and Tiger Prawns



*The
Perfect Meal*

Episode 3

Chef Paul Froggatt
- Saint Pierre -

Mousse

150gm	Scallops
100gm	Thickening Cream
1	Egg yolk

Filling

100gm	Zucchini brunoise
2gm	Garlic chopped
180gm	Prawn raw
dash	Salt
dash	Pepper
12 sheets	Squid ink pasta

Method

- 1) Blend the scallops, thickening cream, egg yolk into a mousse
- 2) Dice zucchini and sweat them with garlic
- 3) Peel and chop prawns
- 4) Sautéed half of the prawns, chill the other half
- 5) Mix cooked zucchini, cooked prawns, raw prawns with prepared mousse.
- 6) Salt and pepper to taste
- 7) Wrap filling with squid ink pasta sheets to make tortellini
- 8) Blanch tortellini for 30 seconds to stop pasta from sticking
- 9) Refresh tortellini in ice water
- 10) Cook for 4 minutes in simmering water
- 11) Serve hot with dark soya sauce and chili