

# Mainland Haloumi & Oyster Mushroom Pappardelle

*w/ brazil nut pesto & cured egg yolk*

## To serve

### INGREDIENTS

- 100g Mainland Haloumi , sliced and pan fried
- 25g Mainland Haloumi, frozen for grating
- 150g Pappardelle
- 6ea oyster mushrooms
- Extra virgin olive oil
- 1Tbspn Brasil nut pesto
- 1ea cured egg yolk, for grating



### METHOD

1. Pan fry haloumi and oyster mushrooms with some olive oil
2. Blanch pappardelle and add to the pan
3. Add chopped fresh herbs and toss to combine
4. Remove from the heat and spin plate the pasta, top grated haloumi and egg yolk
5. Finish with a quenelle of pesto and garnish of your choice

## Cured Egg Yolks

### INGREDIENTS

- 200g fine salt
- 200g caster sugar
- 4 large egg yolks

### METHOD

1. Mix salt and sugar in a medium bowl to combine, spread half salt mixture in base of a dish. Using the back of a tablespoon, create 4 depressions in salt mixture, spacing evenly. Carefully place an egg yolk in each depression. Gently sprinkle remaining salt mixture over yolks and tightly wrap dish with plastic. Chill 4 days.
2. Finely grate cured egg yolks over soups, pastas, or salads as you would a hard cheese. (Yolks can be cured 1 month ahead). Place in an airtight container and chill.



## Fresh Pappardelle

### INGREDIENTS

- 500g Tipo "00" flour
- 8ea egg yolks
- 1 whole large egg
- 30ml Anchor Blue Top Milk
- 25g extra-virgin olive oil
- 1 tspn flakey sea salt

### METHOD

1. In the center of your work surface, place the flour in a mound and make a large well in the center of the mound.
2. Pour in the yolks, the whole egg, milk, olive oil, and salt. With two fingers, begin swirling the ingredients together, incorporating in flour a little bit at a time, until it becomes a thick paste.
3. Once all the flour as been incorporated, knead the dough until it resembles a smooth ball, Wrap dough in cling wrap and refrigerate at least 4-5 hours so that the gluten has time to relax before rolling out the pasta.
4. Roll it out using either a rolling pin or a pasta machine, depending on the type of pasta you will make and cut into pappardelle strips

## Spinach and brasil nut pesto

### INGREDIENTS

- 150g baby spinach
- 50g basil
- 50g brazil nuts, roasted and skinless
- 50g pine nuts, roasted
- 2 Tbspn grated Mainland Parmesan cheese
- 125g extra virgin olive oil
- 1/2 lemon

### METHOD

1. In the bowl of a food processor or blender add the spinach, garlic, nuts, cheese, salt and pepper and pulse until well combined, but not totally smooth.
2. Slowly drizzle in the olive oil while pulsing. Add lemon juice, salt and pepper to taste.

