

# Smoked kahawai lasagne & Mainland Parmesan snow

*w/ Scallops & burnt butter bechamel*

## Burnt Butter Bechamel

### INGREDIENTS

- 30g Mainland Unsalted Butter
- 30g Plain flour
- 500ml Anchor Blue Top Milk
- Salt to taste
- White Pepper to taste



### METHOD

1. To start off, measure out your butter, flour and milk/water, and place it in an easy to reach, but safe place near your stove.
2. Heat a heavy base fry pan over low heat and add in your butter.
3. Once the butter has melted, gently swirl the pan or whisk the butter to prevent the butter from catching on the bottom of the pan.
4. The melted butter will start to foam and turn an amber colour, usually takes about 2 minutes. Once it is foaming, keep a close eye on it as it will be ready very soon thereafter.
5. Once the butter is nice and brown, carefully add in the flour while whisking the butter. This will cause the butter to foam more, but don't worry about that, just be careful of any steam released.
6. After the butter and flour has been whisked together and no more raw flour can be seen, let this mixture cook for 1 to 2 minutes to cook off the raw flour flavour.
7. After the 1 to 2 minutes, gently pour in a little bit of the milk/water while continuously, gently whisking.
8. Whisk the milk/water into the flour and butter mixture until you cannot see any liquid left. Carefully add in a bit more of the liquid and repeat the process, whisking continuously to prevent lumps, until all of the liquid is incorporated.
9. Once all of the liquid is incorporated season the sauce to taste and let it simmer gently for 5 minutes or until thick.



## Fresh Lasagne Sheets

### 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. Use a bench scraper to fold flour over the paste and cut into the flour
4. Once the flour as been incorporated, knead the dough until it resembles a smooth ball.
5. 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.
6. The dough can also be made a day ahead.
7. Once you've made your dough, you'll roll it out using either a rolling pin or a pasta machine, depending on the type of pasta you will make.

## Parmesan Snow

### INGREDIENTS

- 200g Mainland Parmesan, diced 1cm x 1cm

### METHOD

1. Double wrap your parmesan piece in cling wrap and freeze for at least 2 hours
2. When serving, simply use a microplane grater to grate over your dish like snow

