



World Gourmet Summit 2004 Culinary Masterclass

The Cuisine of

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Haerlin Restaurant, Raffles Hotel Vier
Jahreszeiten, Hamburg Germany

Crepinette of Veal with Artichoke and Fine Herb Tortellini



Serves 10

INGREDIENTS

Veal Crepinette

10 x140g veal tenderloin, trimmed
200g button mushrooms, diced
200g oyster mushrooms, diced
200g shiitake mushrooms, diced
50g butter
5g chopped parsley
300g zucchini, sliced
200g pork net, cleaned
1 dl vegetable oil
Salt and pepper, to taste

Artichokes and Herbs

10 medium-sized artichokes (for bottoms),
cleaned
2 lemons
5 red bell peppers, peeled, seeded, cut into
strips
chopped shallots
30g Salt and pepper, to taste
Chopped thyme

Tortellini Dough

500g flour
6 egg yolks
2 whole eggs
1/2 dl Dandaragan Estate Olive Oil
kurkuma (for colour)

Filling

1kg potatoes, peeled, parboiled
3.5 ltr cream
2g chopped garlic
5g chopped parsley
Salt and pepper, to taste
Nutmeg powder

Barolo Sauce

100g chopped shallots
2 thyme sprigs
50g butter
3 dl Barolo wine
1dl Port wine
5 d veal jus
Salt and pepper, to taste
Cornstarch, dissolved in water

Method:

1. For the Veal Crepinette: Season the veal tenderloin with salt and pepper, and saute. Mix all the mushrooms in a saucepan together with the butter and chopped parsley and saute until cooked. Season with salt and pepper. On a flat work surface, top the sauteed veal tenderloins with the sauteed mushrooms, and cover with the sliced zucchini. Roll the assembly in a pork net and roast in an oven

until golden-brown.

2. **For the Artichokes and Bell Peppers:** Soak the artichoke bottoms in a bowl of lemon water for about an hour. Blanch the artichoke bottoms in a pot of salted boiling water, then cut them into quarters. Place the blanched artichokes and bell peppers into a pan and saute with **Dandaragan Estate Olive Oil**. Add chopped shallots and season with salt, pepper and chopped thyme.
3. **For the Ravioli Dough:** Mix the ingredients for the dough together and knead until firm. Brush the dough with **Dandaragan Estate Olive Oil** and vacuum pack. Allow to rest for 30 minutes. Then roll out the dough and trim into 7-cm x 7-cm squares.
4. **For the Filling:** Dry the cooked potatoes, mash and then press them through a fine sieve. Mix the potato mash with cream, chopped garlic and chopped parsley, then season with salt, pepper and nutmeg powder. Cool. Place one teaspoon of filling into the center of each dough square. Brush the edges of the dough with egg yolk and fold into a tortellini. Press edges to seal. Cook the tortellini in boiling, salted water for 3 minutes.

To Serve:

Arrange the artichokes on the bottom of a serving dish, top with veal crepinette, artichokes and bell peppers. Place four tortellini beside the veal and pour Barolo sauce around the dish.