



Lesley Taylor – Restaurant Deux

Entrée, Main & Dessert

Entrée - Hunter Valley Yabbie Tortellini, Wild Mushrooms, Samphire, Peas, Beurre Blanc

Ingredients:

10 Yabbies
250ml cream

20g wild mushrooms

Samphire

Peas
4 eggs
200g flour

100g butter
50ml white wine

50ml white wine vinegar

1. Soak the wild mushrooms in water
2. Take the yabbie meat out the shell
3. Mix the flour and 2 eggs in a bowl until a dough like consistency. Allow it rest in the fridge
4. Put the yabbie meat in a food processor and pulse until smooth.
5. Add 1 egg and 100ml cream pinch salt and pepper and combined.
6. Take mixture out of food processor and refrigerate.
7. Cut the pasta dough into ¼
8. Using a pasta machine roll each piece of dough starting at 8 and finishing at 2
9. Use rice flour to dust the dough and your bench
10. When the dough has been rolled, cut it into circles using a round cookie cutter
11. Put a small tablespoon of yabbie mousse in the middle of the circles of pasta
12. Paint the edges of pasta with egg wash and fold into tortellini shapes
13. Reduce the white wine and vinegar in a small pot by ½
14. Add the cream and reduce until it becomes thick
15. Take off the heat and whisk in the chopped butter

To serve

1. Sauté the wild mushrooms
2. Cook the tortellini in boiling salted water
3. Cook the peas and samphire in boiling salted water
4. Place the mushrooms on the bottom of the plate
5. Put the tortellini on top
6. Pour a little sauce on the plate
7. Garnish with peas and samphire

Main - Guinea Fowl wrapped in Prosciutto, jap pumpkin, white asparagus, bread pudding, jus

Ingredients:

2 guinea fowl

12 slices prosciutto

Thyme

1. Debone the guinea fowl
2. Remove the breast
3. Remove all the meat off the Maryland, cut into small pieces
4. Put the small pieces of meat in a food processor and pulse until smooth

To serve

1. Cut the ends off the guinea fowl and then cut the breast in half. they should look like 2 cylinders
2. Cut an inch square piece of bread pudding heat in oven
3. Warn the pumpkin sphere

300g jap pumpkin	5. Add chopped thyme 2 eggs and 100 ml cream salt and pepper blend until all ingredients are combined	4. Cook the asparagus in boiling salted water
8 spears white asparagus	6. Lay 3 slices of prosciutto on the bench just overlapping each one.	5. On the plate place the breast at 3 and 9 o'clock
8 eggs	7. Place the breast at the end of the prosciutto	6. Place the pudding at 6 and the pumpkin sphere at 12
600ml cream	8. Pipe some of the mousse in the middle of the breast	7. Garnish with the asparagus and jus
½ loaf sliced bread	9. Roll the breast in the prosciutto into a cigar shape	
Butter	10. Wrap tightly in glad wrap tying both ends	
2 onions	11. Butter each slice of bread	
½ leek	12. Whisk the remainder of the eggs with the cream salt and pepper	
2 carrots	13. Lay the bread slices in a baking tray pour over the egg mixture and bake in a low oven until brown	
	14. Cut the pumpkin into small 5mm dice	
	15. Put pumpkin in a pot and cover with clarified butter cook on top of the stove until pumpkin is tender	
	16. Drain off all the butter and spoon about 2 tablespoons of pumpkin onto a sheet of glad wrap and roll into a sphere	
	17. Put the breasts in a pot of boiling water for 5 minutes	
	18. After you remove the breast unwrap them and place in a frying pan brown the outside of the prosciutto and place in the oven to cook through	

Dessert - Caramelised ile Flottante, passionfruit coulis, and caramelised banana

Ingredients:

100g Egg white
 200g castor sugar
 1 banana
 100ml passionfruit coulis

1. Whip egg whites in a kitchen aid until thick peaks appear.
2. Add the sugar slowly making sure all the sugar has dissolved
3. Line dairoid moulds with spray oil
4. Pipe the mixture ¾ into the mould
5. Place in baking dish with a little water cover with foil
6. Bake at 140 for about 12 minutes
7. When cooked take the ile flottante out of the baking dish and allow to cool
8. Slice the banana thinly.
9. Lay the circles of banana in rows of about 6 slightly overlapping each one
10. Sprinkle with sugar and with a brulee gun burn the sugar on the banana

To serve

Paint a strip of passionfruit coulis on the plate turn the ile flottante out of the mould and place the caramelised banana by its side

The ingredients from Lesley's demonstrations today have been sourced locally as below:

Yabbie from local dams; Guinea fowl from Nulkabah Hatchery; Eggs from Nulkabah Hatchery; Sapphire from beach; Pumpkin from local farm; Cream from Udder Farm; Butter from Udder Farm.

Housed in a rustic sandstone building, **Restaurant Deux** welcomes you to linger and savour the creative dishes on offer. Enjoy the bird's eye view of the open kitchen and observe the creations of the culinary team as they prepare French inspired delicate fare.

Trained by Robert Molines, **Lesley Taylor** has worked in the industry for thirty years at establishments including The Cellar Restaurant, Café Albion, Lime Bar & Restaurant and Bistro Molines. Born in the Hunter Valley, Lesley was the first chef in the region to be awarded a Chef's Hat, and continues to be the only female in the region to receive one.