



## SUPREME WINNER

## HIPPOPOTAMUS

MUSEUM HOTEL,  
LEVEL 3, 90 CABLE ST, CITY

PH: 04-802 8935

hippopotamus.co.nz

LUNCH MON-FRI  
BREAKFAST/DINNER 7 DAYS

This elegantly French-themed restaurant is a firm favourite with locals in the know, but less familiar to Wellington visitors. All that will now surely change as news of the success of chef Laurent Loudeac spreads.

After training in Châteaubriant, France, Laurent worked in top hotels in Switzerland, at the Hilton in London and at Sydney's Level 41.

His cooking style is based on French cuisine using traditional techniques and recipes with a modern twist. Quality is paramount as are local and seasonal ingredients.

Laurent's entry was, in the judges' opinion, a perfect combination of tastes and textures; deceptively subtle flavours with expertly executed pasta cheekily showcasing the delicious creamy Kapiti Kikorangi.

### KAPITI KIKORANGI TORTELLINI ON CREAMED LEEK WITH MICROGREENS & PARMA HAM

#### TORTELLINI

170g Kapiti Kikorangi, at room temperature  
2 tablespoons finely chopped curly parsley  
pinch of New York Cut pepper (available at specialist stores) or use white pepper  
12 thin round wonton wrappers

Blend the Kapiti Kikorangi and the parsley in a food processor until smooth. Season with pepper and set aside.



Place the wonton wrappers on a bench and spoon a small amount of the cheese mixture into the middle of each.

Brush around the edges of the wontons with water, fold over to pinch and seal the edges then pull together the two corner pieces and seal.

Place the tortellini on a tray lined with cling film. Cover with cling film and refrigerate until required (they will keep for a couple of days).

#### CREAMED LEEK

2 tablespoons olive oil  
½ white onion, diced  
1 leek, white part only, washed and finely diced  
200ml white wine  
150ml cream  
salt and pepper to taste

Heat the oil in a saucepan over a medium heat.

Add the onion and cook for 5 minutes then add the leek and cook for a further 5 minutes without colouring.

Add the white wine and cook until almost all the liquid has gone. Add the cream and reduce by half so that the leek is cooked and the mix is slightly wet.

Season to taste and set aside.

#### WALNUT FOAM

1 tablespoon olive oil  
¼ white onion, finely diced  
1 clove garlic, finely chopped  
80g walnut pieces  
200ml chicken stock  
200ml cream  
salt and pepper to taste

In a small saucepan heat the oil, add the onion and garlic and cook gently until soft.

Add the walnuts and cook for a further 3 minutes then add the chicken stock. Cook until the stock has reduced by half then add the cream and reduce by half.

Using a handstick blender, blend the sauce, pass through a fine sieve and season to taste.

Keep the sauce warm by placing in a metal milk jug over a pot of warm water (or use a double boiler).

#### TO GARNISH

4 slices Parma ham  
50g walnuts, toasted and puréed in a food processor to a paste  
½ handful microgreens  
½ handful pea tendrils  
1 tablespoon walnut oil  
2 tablespoons lemon juice, plus extra for adding to the apple  
½ apple, preferably Granny Smith, julienned and tossed in lemon juice to prevent discoloration

#### TO SERVE

Preheat oven to 150°C. Place the Parma ham slices on a baking tray lined with silicon baking paper. Bake for 5 minutes or until golden. Remove and cool (the ham will crisp up as it cools).

Cook the tortellini in boiling salted water for 4-5 minutes. Warm the creamed leek and place a spoonful in the middle of 4 soup plates. Place 3 tortellini on top of the leek and add a dollop of walnut paste to the cavity of each. Foam the sauce with a handstick blender and spoon over each tortellini.

In a small bowl toss the microgreens and pea tendrils with walnut oil and lemon juice, add the julienned apple and toss thoroughly.

Place a mound of greens on top of the tortellini.

Break each slice of ham into small shards and arrange around the salad.

#### NOTE

Once the foam has been added to the plates you'll need to finish and serve the dishes quickly as the foam will collapse after a few minutes.

SERVES 4