



V I N E S

**Fillet of Jersey beef Channel island Lobster Claw & Chiken Vegetable ravioli,**  
**with Summer seasonal vegetables**

20 ozs Prime Channel Islands Beef Fillet

2 lobster claws

500g strong plain flour, 4 eggs, olive oil, 6ozs Asparagus, fresh or tinned artichoke hearts, 4oz baby carrots

4 Shallots & 2 lemons 500

5 ozs Chicken breast, 100mls double cream, finely diced & sauteed seasonal Vegetable trimmings, to be added to the chicken farce for the ravioli

Olive oil, Chervil.

**Method.**

1 wrap the fillet in cling film to secure a more round shape, slice into desired portion size, & pan sear until the required colour has been achieved

2 place onto a roasting tray/Skillet, and keep on standby until you are ready for service,

3 mix the flour eggs & Olive oil together to form a firm elastic like dough, allow to rest in the fridge at least 30-40 mins

Roll out the Pasta dough to 7-8 on the machine if you have one or at least to 1-2 mm & keep moist,

4 season the chicken breast & blend in a blender until smooth, add cream, egg whites, a splash of madeira. add the sauteed vegetable trimmings, include pimentoes some fresh herbs of your choice, not the heavy deciduous types, more the delicate gentle herbs such as Basil Chervil, Coriander etc

The Farce should be light cream & very soft, but able to hold its own weight after passing through a steel sieve,

5 cut out 4 x 5cm discs from the pasta Dough, brush the base, & add a good teaspoon of Chicken to the centre, add the top & seal well & place in the fridge,

6 place the pre-poached Lobster claw in a bouillion with wine stock, just as you place the beef into the oven, for approx 10-12 mins, all the blanched vegetable can be slowly reheated, in a little butter & Olive oil, sugar salt & lemon juice, add the ravioli to the Bouillion, for 4 mins and remove altogether.