

Crowdie tortellini with fresh black pudding, Musselburgh leeks and pear

Recipe by Steven Brown
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This simple recipe is perfect for a dinner party, full of colour, flavour and texture. We have filled these little parcels with many things, from Errington Sheep's Curd to homemade ricotta. We hope that you enjoy the recipe!



Ingredients

For the pasta:

Mungoswells strong flour	6 tbsp.
Organic egg yolks	6
Rapeseed oil	drops
Salt	pinch

For the filling:

Crowdie	350g
Lemon	1/2

Garnish:

Musselburgh leeks	2
Organic butter	50g
Flat leaf parsley	pinch
Garlic	1 clove
Pear	1
Fresh black pudding	200g
Mustard leaves	few

Directions

Begin by making the pasta dough a couple of hours in advance. Combine the flour with the egg yolks, a pinch of salt and a few drops of oil and mix well. A dough should form that is sticky in some parts and dry in others. Pop this on to a work surface and begin to knead- the sticky parts will pick up the dry to create a dough that feels like playdough. Wrap up and rest in the fridge.

To make the filling, mix the crowdie with the lemon zest and juice, a good pinch of salt and a generous turn of black pepper. Taste and set aside.

Begin to roll out the pasta, laminating the dough by rolling, folding, turning through 90° and rolling again. Repeat 12-15 times before beginning to roll the dough thinner to the penultimate setting. Liberally flour the surface and lay out the pasta sheet, brushing gently with a little water. Arrange 12 spoonfuls of the filling along the sheet in approximately 8cm intervals and fold the bottom to the top without sealing. Now, working from left to right, use your hand to force all of the air out of the pasta, sealing each little pocket of the crowdie. Use a cutter to cut out semi circles of pasta before wrapping each one around your little finger and sealing the two edges together to make a bellybutton. Set aside on a floured plate until needed.

Break the black pudding into rough pieces and fry in a pan with a little oil until crispy- set aside. Cut the pear into thin slices and then fine matchsticks- this should be done at the last minute, otherwise the pear will go brown.

Slice the leeks into thin slices on the diagonal and pop into a sieve. Wash well and place into a frying pan with the butter and just enough water to cover. Add a pinch of salt and the whole garlic clove (crushed gently with your hand) and boil hard over a strong heat until the water has evaporated and all that's left is the butter. Fold through the chopped flat leaf parsley and set aside.

Finally, bring a large pan of water to the boil, adding enough salt to make the water taste slightly salty. Drop in the tortellini and cook for 45 seconds from the water returning to the boil. Lift on to a plate a drizzle with rapeseed oil and add a turn of pepper.

Finally, spoon the leeks into 4 bowls, topping with the tortellini, a sprinkling of crispy black pudding and some pieces of pear and some mustard leaves tossed gently in some rapeseed oil and a pinch of salt.

Enjoy!

