| **WILD LEEK TORTELLINI** |
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| **Leeks & Capers sofrito & Parmesan** |

**100 g ricotta filling**

**5 gyoza skin**

**2 pc of bbq baby leeks**

**50 g emulsion**

**20 g sofrito**

**10 g parsley**

**10 g parmesan**

**RICOTTA FILLING**

**500 g ricotta**

**100 g parmesan**

**500 g leeks finely sliced**

**100 g shallots finely diced**

**20 g garlic**

**50 g olive oil**

**100 g white wine**

**5 thread of saffron**

**2 lemon zest**

**10 g thyme picked**

**salt**

**pepper**

* in a pam, heat up olive oil and add garlic, cook for 1 minute
* Add the sliced leeks and saffron, cook until soft
* Add the shallots and thyme, cook for another 1 minute
* Add the wine and reduce till nearly dry.
* Check seasoning and cool down in a tray
* Once the leek fondue is cold, mix in the ricotta, parmesan and lemon zest

**SOFRITO**

**100 g capers**

**30 g garlic finely chopped**

**100 g shallot dice**

**10 g thyme**

**150 g olive oil**

* Chop all ingredients together and mix well, season.

**EMULSION**

**500ml chicken stock**

**10g garlic grated**

**10 g chopped thyme**

**20 g lemon juice**

**20 g capers juice**

**200 g butter**

**salt**

**pepper**

* In a pot add the chicken stock, garlic, lemon and caper juice and thyme
* Warm up and check seasoning,
* When hot, whisk in the butter until all emulsified