



Léa Linster

Restaurant Léa Linster

Crisp pasta packages stuffed with ricotta (Serves 4)

Stuffed pasta

- 4 Large leaves Swiss chard (without the ribs)
- 1 Zucchini, small
- 25g Butter
- Fine sea salt
- 1 Bunch basil
- 350g Ricotta cheese
- 2 Eggs
- 60g Parmigiano-Reggiano cheese, freshly grated
- Freshly ground pepper
- Pinch of freshly grated nutmeg
- 250g Homemade pasta dough (see recipe below)
- 4 tbs Salted butter, melted

- Remove the veins from the leaves of Swiss chard, wash and dry the leaves, and cut them into julienne.
- Trim off the ends of the zucchini, wash and grate it coarsely.
- Sauté the two vegetables together with the butter in a frying pan, over low heat for 3 to 4 minutes. Salt lightly and let them cool.
- Pull the basil leaves from the stems, wash, dry and mince them.
- Mix well the ricotta, eggs, vegetables, the minced basil and the grated Parmigiano-Reggiano.
- Season the stuffing with salt, pepper and a pinch of nutmeg.
- Roll out the pasta dough using a pasta machine or a rolling pin on a floured surface in order to obtain very fine sheets of pasta.
- Cut the sheets into 5 x 5 inch (12 x 12cm) squares and cook for 1 or 2 minutes in plenty of salted, boiling water.
- Shock them in salted ice water and drain well.
- Spread the pasta squares out on a dry kitchen towel.
- Place 1 tablespoon of the ricotta stuffing in the centre of each square.
- To make the packages, fold three points over the top of the stuffing to cover it completely and fold the fourth remaining point underneath the small package.
- Place the pasta packages tightly against one another in a buttered gratin dish and, using a pastry brush, paint them uniformly with the melted salted butter.



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Tomato sauce

- 4 Ripe but firm tomatoes
- 1 Small onion
- 2 tbs Olive oil
- Fine sea salt
- Freshly ground pepper
- Pinch of sugar
- 2 Garlic cloves
- 1 Fresh thyme sprig
- 2-3 tbs Extra-virgin olive oil

- Remove the cores of the tomatoes and plunge them into boiling water for about 20 seconds.
- Shock them in cold water and remove the skins and seeds.
- Place the tomatoes in the bowl of an electric mixer or a food processor and purée them.
- Pass the purée through a fine-meshed sieve.
- Peel and dice the onion, sauté for a few minutes in a pan with the olive oil until translucent.
- Add the tomato purée, season with salt, pepper and a pinch of sugar.
- Peel the garlic cloves, slice them in half, and remove the green germ.
- Add the garlic halves and the thyme sprig to the tomato sauce.
- Cook the sauce for 15 to 20 minutes over low heat until it starts to thicken.
- Remove the garlic and thyme, add the extra-virgin olive oil and check the seasoning.

For Serving

A little freshly grated Parmigiano-Reggiano cheese

- Preheat the oven to 200°C.
- Put the dish in the hot oven and cook the packages 5 to 8 minutes until they become golden brown and crisp.
- Serve 2 or 3 pasta packages per person on heated plates and accompany with the tomato sauce and grated Parmigiano-Reggiano cheese.



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Pasta dough (makes about 1 ½ pounds or 700g)

500g Finely milled durum wheat semolina
("semola di grano duro" available at Italian grocery suppliers)
4-5 Eggs (depending on their size)
Flour for the work surface

- Mix the semolina and 4 eggs in a mixer with a hook in order to obtain a firm and relatively hard dough.
- If the dough appears too dry, add another egg yolk or even a whole egg.
- Form the dough into a ball and wrap it well in a sheet of plastic wrap.
- Let it rest for at least an hour, or even better, over night.



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Saddle of Lamb "Bocuse d'Or" (Serves 4)

Lamb

800g	Russet potatoes (4 large)
¼ cup	Neutral vegetable oil
2 tbs	Coarsely chopped parsley
400-500g	Saddle of lamb, boned
	Fine sea salt
	Freshly ground pepper
50g	Bread crumbs

- Peel the potatoes, julienne them with a mandolin and press them well between your hands to rid them of excess moisture.
- Heat 2 tablespoons of oil in a large non-stick frying pan.
- Spread out half of the potatoes in a thin layer to make a large wafer-thin pancake (galette) of (24cm) in diameter.
- Brown on medium heat on one side and slip it onto a cloth without turning it over.
- Sprinkle on half of the chopped parsley.
- Repeat the operation for the second galette.
- Preheat the oven to 220° C.
- Cut the saddle of lamb in half to obtain two equal (20cm) pieces.
- Dry the pieces well with absorbent paper towel and season with salt and pepper.
- Roll lightly in the bread crumbs.
- Place each piece on a potato galette and roll up the pancake using the cloth.
- Close the edges of the galette and place them on a rack.
- Cook the saddles of lamb in the preheated oven for 15 minutes.

Sauce

2 cups	Lamb stock (see recipe below)
1	Rosemary sprig
3 tbs	Cold butter
	Fine sea salt

- Add the rosemary to the lamb stock, heat and reduce to half, and then discard the rosemary.
- Thicken the sauce with the butter (add the butter in small pieces and incorporate by swirling the pan).
- Check the seasoning of the sauce.



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To serve

- Take the lamb out of the oven and slice into four pieces.
- Place two pieces per person on a hot plate and serve with the sauce passed separately.

Lamb stock (makes about 4 – 5 cups or 1ltr)

2 Onions
1 Carrot
150g Celery root (celeriac)
1 Leek (white and pale green part only)
1.5kg Lamb bones and trimmings
3 tbs Olive oil
1 tsp Tomato paste
3 Garlic cloves
1 Thyme sprig
1 Bay leaf (laurel)
10 parsley sprigs
1 tbsp Black peppercorns

- Peel the onions, carrot and celery root.
- Cut into (2cm) pieces.
- Wash the leek, dry it and slice it coarsely.
- Chop the bones into small pieces (ask the butcher to do this).
- Roast the bones and the trimmings in a pot in olive oil on medium heat, turning regularly, until they are well browned.
- Add vegetables and allow to brown.
- Add the tomato paste, stir well and cover with cold water.
- Add the garlic cloves, thyme, bay leaf, parsley and peppercorns.
- Let the stock simmer for 3 to 4 hours on low heat.
- If too much liquid evaporates during the cooking, add more water to keep the bones covered.
- After cooking, pass the stock through a fine sieve lined with two layers of cheesecloth and let cool overnight in the refrigerator.
- The following day, degrease the stock carefully by eliminating the fat that has solidified on the surface.
- The lamb stock may be kept covered for three days in the refrigerator and three months in the freezer.



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My favourite potatoes (Serves 4)

800g Your favourite potatoes (eg: Russet or Idaho)
Sea salt
70-80ml Extra-virgin olive oil
Fleur de sel or coarse sea salt
2-3 tbs Coarsely chopped flat-leaf parsley

- Peel the potatoes, wash, and halve or quarter them depending on their size.
- Steam them over salted water until they start to break up.
- In a pan, heat two tablespoons of water.
- Add the potatoes, olive oil, a little fleur de sel, and the chopped parsley.
- With a fork coarsely crush/mash everything together, working quickly.
- Check the seasoning and served crushed potatoes in heated bowls.

Note: Depending on the dish you want to serve the potatoes with, you can substitute melted butter for the olive oil.



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Roasted Pineapple with Champagne ice (Serves 4)

Champagne Ice (To be prepared 1 day in advance)

½ Organic or un-waxed lemon
2/3 cup Sugar
2¼ cups Champagne
1¼ cups Water

- Rinse the half lemon with hot water, dry it and grate the zest.
- Boil the sugar with 1¼ cup of water in a pan.
- Add the lemon zest and let simmer a moment longer.
- Remove the pan from the heat and add the champagne.
- Let the mixture cool and pour it in a tray.
- Place the mixture to freeze overnight in the freezer.

Pineapple

2 Baby pineapples (Victoria)
40g Butter
35g Brown sugar
20ml Dark rum
100ml Pineapple juice
4 long wooden or bamboo skewers

- Cut off the ends of the pineapples, peel carefully and quarter lengthwise.
- Remove the hard core from inside the pineapple, and then cut the quarters in thick slices from (1 to 2cm).
- Thread approximately 6 pieces per skewer.
- Melt the butter in a large frying pan.
- Arrange the pineapple skewers in the pan and sprinkle with the brown sugar.
- Uniformly roast them in the butter-sugar mixture until the pieces of pineapple are well caramelised.
- Flame them with rum and pour in the pineapple juice.
- Let the skewers braise a little in the sauce and then take them out of the frying pan.
- Reduce the cooking juices to a syrup.



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To serve

- Take the Champagne ice from the freezer and break up into tiny ice crystals by scrapping with a fork.
- Fill small chilled classes or bowls with the champagne ice.
- Place the pineapple skewers on plates, remove skewers and coat the pieces of pineapple with the cooking syrup.
- Serve accompanied by the Champagne ice.