

MARLBOROUGH

OCEAN VINE HOP



Whitebait and Scallop Ravioli with Limoncello & Dill Sauce paired with Wairau River Sauvignon Blanc 2018 PRESENTED BY JAX HAMILTON

Ingredients

Knob of butter
Glug of olive oil
2 cloves garlic, crushed
1 medium onion, finely diced
200g whitebait, well drained
4 scallops (with roe), chopped
1 tbsp chives, finely chopped
2 tbsp cream
½ lemon, zest only
Salt and white pepper
32 wonton wrappers or dumpling skins

Prep 10min
Cook 15min
Serves 4

Method

In a frying pan, pop in your butter and a little olive oil. When bubbling add the garlic and onion and sauté for 5 - 7 minutes until soft, fragrant and almost golden in colour. Remove from the heat and allow to cool.

Pop onion mixture and scallops in a blender and pulse to combine. Add the whitebait and gently pulse again. Sprinkle in the chives, cream & zest. Mix well. Taste and season. Chill until ready to put your ravioli together. (You can make your sauce now and reheat when ready - turn over for recipe)

Dust your bench with flour and take half your wonton wrappers or dumpling skins and lay out on a floured bench (best to do in batches).

Pop 1 tsp of your whitebait mousse in the centre of each wrapper, use your fingers to dab a little water around the edges, then top with another wrapper. Press around the edges to lightly remove the air from around the filling and seal well. If you'd like round shapes, cut with a cookie cutter. Place on a floured board or plate until ready to cook. Repeat until you have 24 perfectly filled ravioli.

Pop a large saucepan of water on to boil and season well. Once boiling gently glide your ravioli into the water. They won't take long to cook, once they float to the top remove and drain.

Serve

Drizzled with the Limoncello & Dill Sauce. Top with a rocket salad dressed in a limoncello, olive oil, lemon zest and parmesan dressing.

Jax Says

I actually don't have anything to say, this dish is just incredible.

WAIRAU
RIVER

MARLBOROUGH NEW ZEALAND

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Limoncello & Dill Sauce

Ingredients

Knob of butter (size of a dice)
Drizzle of olive oil
2 shallots, finely chopped
2 cloves garlic, crushed
1 tbsp Limoncello
250ml fish stock (good stuff - no mucking around!)
1 tbsp Dijon mustard
¼ cup cream
Handful fresh dill fronds, ripped - more for garnish

Prep 10min
Cook 20min
Serves 4

Method

Pop the butter and oil in a frying pan, when melted and bubbling add the shallots and garlic, sauté gently until soft and fragrant.

Increase the heat and pour in the Limoncello and stir for 1 - 2 minutes.

Slowly pour in the stock, bring to a boil then simmer until the sauce is reduced (by about half).

Whisk in the cream, taste and season with white pepper and salt.

Add half the dill, reserve the rest for garnish.

Serve

Pour over ravioli, sprinkle over dill and a swift grate of lemon zest.

Jax Says

This sauce is fabulous to poach fish or to drizzle over prawns just off the BBQ. If you love mussels, steam them open, remove the top shell, drizzle the sauce into the mussel, top with breadcrumbs and parmesan, grill until golden - heavenly.

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