



Quail Spaghetti Carbonara

Chef Martin James

Pasta Dough Ingredients;

2 large organic eggs
3 large organic egg yolks
350gm type 00 pasta flour
150gm fine semolina flour
small dash of cold water

Combine all ingredients in a food processor and pulse until it forms a dough. Knead on lightly floured surface until dough is smooth. The dough should not be sticky so add more flour as you knead. If the dough becomes too dry put back in blender and add another yolk. Cover and place dough in fridge for 2 hours to rest.

Braised Quail Ingredients;

4 medium Bendigo quails
1 onion peeled and diced
2 cloves garlic crushed
1 large carrot diced
2 stalks of celery diced
1 fennel bulb diced
small handful of sage leaves
30gms anchovies in oil
100gms of firm green olives stone in
200ml Marsala
1 litre chicken stock
quantity oil for frying

Heat oil in large thick bottomed roasting pan add quails and brown, continuously turning. Remove and place to the side. Using the same pan sweat down all the vegetables, sage, anchovies and olives, continue to stir for 5-8 minutes until light browning occurs. Add Marsala to deglaze pan. Then add chicken stock, bay leaves and quails. Bring to a light simmer, cover and place into oven at 180°C for 1 ½ to 2 hours until meat is falling off the bone. Set aside to cool.

Remove quails from liquid and remove meat from the carcasses. Pass the liquid through a mouli, put liquid into a pan and reduce by half. Combine reduced liquid and meat. Before using, strain the stock again and return to a clean saucepan. Bring the stock to a simmer and reduce to 200 ml.

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To Finish;

4 thin slices of Parma ham
100ml cream
50ml Marsala
4 quail egg yolks
black pepper to season

Roll pasta through pasta machine over and over again slowly decreasing the thickness until you think its good for spaghetti. Then cut the long thin pasta sheet into 4 even lengths and roll through the spaghetti cutter. Dust with extra flour/semolina to stop it sticking together.

Place braised quail into a saucepan with cream and Marsala. Heat to reduce and thicken so as to coat the back of a spoon. Cook the pasta for 2 minutes in salted boiling water. Strain and stir through quail mix. Spin pasta on a meat fork to form 4 birds nests wrap each spaghetti stack with Parma ham and place raw quail yolk on top of spaghetti, sprinkle with black pepper and serve.