BAKED MUSHROOMS IN PUFF PASTRY WITH RED CABBAGE VELOUTÉ



Chef: Maurizio Ferrari

Menù Ingredients

15 g Ècremaiformaggi Cheese Cream - Ècremaformaggi 5 cheeses Sauce - EFQX
30 g Solofungo Poker Natura - FVP
40 g Cavolo viola pronto (Ready-to-Serve Red Cabbage) - Z8P
to taste Olio extravergine di oliva “Classico” - Extra virgin olive oil “Classic” - EK0X
to taste Semi di sesamo – Sesame Seeds - R00

Ingredients

to taste Salt and pepper
to taste Poppy seeds
to taste Thyme
1 Egg
2 slices Speck
1 slice Speck crispy
60 g Puff pastry
60 g Ricotta cheese

Method

Serves 1
Put ricotta, poker mushrooms, Ècremaformaggi, a few leaves of thyme, salt and pepper in a bowl and mix well. Now take the square piece of puff pastry, add the slices of speck in the center and put the ricotta-mushroom mixture on the top of it. Brush the edges with the egg. Close the dough by rolling it into a cannelloni and brush the outside of the puff pastry with the remaining egg, then sprinkle with sesame seeds and poppy seeds. Now bake the roll on parchment paper in a oven at 200 ° C(400°F) for about 12 minutes. With the help of an immersion blender, make the red cabbage vellouté by blendig the red cabbage with a little water until smooth, adjust with salt and pepper. Heat the velloutè in a saucepan and pour it in the center of the plate. Take the puff pastry roll out and cut it into three parts. Put them on top of the red cabbage vellouté. Garnish with crispy speck, a sprig of thyme and a drizzle of extra virgin olive oil.

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