

## BAKED MUSHROOMS IN PUFF PASTRY WITH RED CABBAGE VELOUTÉ



**Chef:** Maurizio Ferrari

### Menù Ingredients

15 g Ècremaformaggi 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.