BI-COLOUR CANNELLONI WITH ÈBACCALÀ, ÈFRIARIELLI AND YELLOW DATTERINI TOMATO SAUCE



Chef: Maurizio Ferrari

Menù Ingredients

120g Èfriarielli - B41
15g Bottarga di muggine - Mullet Bottarga - 12Z
160g Datterini gialli interi in succo - Yellow grape tomatoes in juice - XM1X
20g Preparato in polvere per besciamella - P41
300g Èbaccalà - WL1X
q.b. Maggiorana liofilizzata - 1257
to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

to taste Salt and pepper
120g Béchamel sauce
10g Garlic
to taste Marjoram
(for the fresh pasta, yelow pasta) 250g '00' flour
(for the fresh pasta, yelow pasta) 100g Semolina flour
(for the fresh pasta, yelow pasta) 115g Eggs
(for the fresh pasta, yelow pasta) 5g Turmeric
(for the fresh pasta, yelow pasta) 50g Water
(for the fresh pasta, black past with flour and charcoal powder) 300g '00' flour
(for the fresh pasta, black past with flour and charcoal powder) 6g Charcoal powder
(for the fresh pasta, black past with flour and charcoal powder) 175g Eggs

Method

Serves 4

To prepare the black and yellow pasta: mix the ingredients by hand or in a food mixer until smooth, then place them in a sealed bag to rest in the fridge for at least a couple of hours. Rollout the yellow dough through the pasta machine into a smooth and long shape. Then, pass the black dough through the pasta machine and cut it into a tagliatelle shape. Lay the tagliatelle over the yellow pasta dough, keeping them a couple of centimetres apart. Now pass this through the pasta machine, trying not to stretch the dough excessively. Cut out 12x12cm squares and form the cannelloni shape using a mould for Sicilian cannoli, then boil them for a few minutes in boiling salted water. Cool the cannelloni in iced water. Prepare the filling, mixing the Èbaccalà with the chopped turnip tops, the marjoram, the garlic oil, the béchamel and 10 g of bottarga, then season with salt and pepper. Fill the cooled cannelloni with this mixture and steam for 20 minutes. In a pan add some oil, garlic and yellow datterini tomatoes and cook for 30 minutes over low heat. Blend it and season with salt and pepper. Pour the yellow datterini sauce on a plate, lay carefully the cannelloni on top of it, then add a sprinkle of bottarga, a few marjoram leaves and finish with a drizzle of extra-virgin olive oil.

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