

CAPPELLINI TIMBALE WITH PORCINI AND TRUFFLE



Chef: Maurizio Ferrari

Menù Ingredients

30 g. Carpaccio di tartufo - Truffle Carpaccio - P69
60 g. Crema di funghi prataioli al profumo di tartufo - Button mushrooms paste with truffle aroma - EXH07
60 g. Funghi Porcini "Il Boschetto" a fette trifolati - "Il Boschetto" Sliced Porcini Mushrooms with oil, garlic and parsley - G61
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Staccante spray - Non-Stick Spray - Q10

Ingredients

180 g. Cappellini pasta
q.s. Parsley
240 g. Bechamel sauce
q.s. Musturd Greens
100 g. Milk
1 Egg Yolk
60 g. Parmiggiano Reggiano

Method

To start let's prepare the parmiggiano cream sauce by heating the milk, adding the grated parmiggiano cheese and letting it to melt, at this point add the egg yolk ,wishk to combine and turn the heat off.. Filter the sauce and put it aside covered with film. Cook the cappellini pasta in boiling salted water. In the meantime, heat the béchamel, add the Truffle cream, the chopped Porcini mushrooms and a pinch of parsley. Drain the pasta and add it to the sauce. Take some aluminum molds, grease them with non stick spray and fill them with the cappellini pasta, finish with grated parmigiano reggiano cheese, bake them in a pre-heated oven at 190°C for 12-15 minutes. On a plate drizzle some of the parmiggiano cream sauce, in the center the cappellini timbale, garnish with a musturd green salad, truffle shavings and a drizzle of evoo.