

CARBONARA RAVIOLI



Chef: Maurizio Ferrari

Method

Serves 4

Grancrema alla Carbonara dosage: 140 g for filling + 60 g for sauce

Prepare the fresh pasta by hand or with a planetary mixer. Combine the flour with the semolina, add the eggs and egg yolks, and begin to knead until you obtain a smooth and homogeneous dough. Let it rest in the fridge, under vacuum, for at least a couple of hours.

Roll out the pasta and cut into discs of 8-10 cm. Fill with a previously prepared filling by mashing the cooked potatoes, the Carbonara-Style Grancrema Spread, and a pinch of pepper coloured coarse.

Seal the ravioli and cook them in boiling salted water. Meanwhile, brown the guanciale and heat the carbonara cream.

On a plate, lay down the carbonara cream, place the tortelli, garnish with the crispy guanciale, and finish with a sprinkle of pepper coloured coarse.

Menù Ingredients

160 g Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62

200 g Carbonara-Style Grancrema spread - ST1X

Pepe colorato macinato grosso (Pepper coloured coarse) - 1261

Ingredients

150 g flour 00

50 g Semolina flour

55 g Egg (whole)

55 g Egg Yolk

80 g Diced Guanciale