

SHELLFISH RAVIOLI WITH BISQUE



Menù Ingredients

200 g. Èmazzancolle - MJ1
500 g. Èbisquedicrostacei - WJQX
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Cabbage spouts
q.s. Salt & Pepper
q.s. Bread crumbs
q.s. Chives
150 g. Cow's milk ricotta
500 g. Fresh egg pasta dough

Chef: Leonardo Pellacani

Method

Serve 6

Prepare the ravioli filling: in a bowl add the finely chop prawns with some of the liquid, the cow's milk ricotta, bread crumbs, chopped chives, salt and pepper. Mix all the ingredients to reach a homogeneous mixture. Roll out the dough and create the ravioli with the filling, giving it a pyramidal shape. Heat the bisque with a drop of prawn's liquid. Cook the ravioli in boiling salted water. Pour the hot bisque into a serving dish then add the ravioli on top. Garnish with the cabbage sprouts and a drizzle of evoo.

Gluten Free Method