

GROUPER RAVIOLI WITH CLAMS, PRAWNS AND CHERRY TOMATOES SAUCE



Chef: Gianluca Galliera

Menù Ingredients

120 g. Ècernia - WG1X
120 g. Èmazzancolle - MJ1
120 g. Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62
300 g. Sugo ai pomodorini datterini - Datterini tomatoes sauce - CUOK
6 g. Roux Bianco - White Roux - BN1X
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

50 g. Fresh Cow's milk Ricotta Cheese
q.s. Parmigiano Reggiano Cheese
500 g. Fresh Egg Pasta Dough
25 g. Breadcrumbs
q.s. Salt & Pepper
q.s. Garlic
q.s. Fresh Parsley

Method

Serve 6

Prepare the ravioli filling: in bowl combine Ècernia, the ricotta cheese, Parmigiano Reggiano, salt, pepper, breadcrumbs, the Potato previously blanched in boiling water and pureed, then mix well all the ingredients. Roll out the egg pasta dough and prepare the ravioli with the filling obtained. Brown a clove of crushed garlic in extra virgin olive oil, add the Clams with their juice, bring to a boil and thicken the sacue with the White Roux. Add in the Cherry Tomatoes Sauce, the Prawns and mix well. Cook the ravioli in boiling salted water, drain them and sauté them in the sauce. Serve with a sprinkle of chopped parsley, a drizzle of extra virgin olive oil and cracked pepper.