GROUPER STUFFED "PLIN" RAVIOLI WITH PRAWNS AND BISQUE SAUCE



Chef: Leonardo Pellacani

Menù Ingredients

10 ml. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

25 g. Èmazzancolle - MJ1

45 g. Ècernia - WG1X

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

70 g. Èbisquedicrostacei - WJQX

q.s. Fiokki - Fiokki Potato Flakes - PC0

q.s. Fumetto di Pesce - Fish Stock - BP0

Ingredients

q.s. Brandy

120 g. Fresh Egg Pasta Dough

1 Egg White

10 g. Butter

q.s. Chives

q.s. Parsley

q.s. Salt

q.s. Pepper

q.s. Garlic

q.s. Aromatic Herbs

Method

Serve 1

Blanch the Potatoes for 2-3 minutes in boiling water and then mash them with a fork.In a hot pan, fry the Grouper for 1 minute with a pinch of oil, chopped garlic and parsley. Prepare the filling: in a bowl mix the Grouper with the mashed Potatoes and once the mixture has cooled down, add in the egg white. If the mixture is too wet, incorporate some potato Fiokki to reach the desired consistency. Season with salt and pepper. Roll out the egg pasta dough and pack the "Plin"ravioli. Cook them in boiling salted water for 3-4 minutes. In the meantime, in another pan, sauté a little parsley, garlic with oil deglaze with a drop of brandy, then add in the Bisque and a little fish stock. Cook over a high heat until it is shiny and creamy. Once the ravioli are cooked, sauté them in a pan over low heat with a knob of butter, the Prawns and some fresh aromatic herbs. Put the bisque on the bottom of a bowl and place the ravioli on top, garnish with a sprig of chives.

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