POTATO CHICCHE WITH POMODORINA SAUCE, BUFFALO RICOTTA AND BASIL PEARLS



Menù Ingredients

400g Pomodorina - Pomodorina sauce - CA3
800g Chicche di patate - Potato Chicche Small Gnocchi - RE1
80g Olive Leccino Nostraline denocciolate - Pitted Leccino Olives - Z91
to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

2 Garlic cloves
to taste Fresh basil
80g Buffalo ricotta
40g (for the basil pearls) Basil
60g (for the basil pearls) Water
1g (for the basil pearls) Sodium alginate
2,5g (for the basil pearls) Calcium chloride

Chef: Maurizio Ferrari

Method

Serves 4
Place the buffalo ricotta in a pastry bag and store it in the refrigerator.For the basil pearls: blanch the basil leaves for a few seconds in boiling water, then cool them in iced water. Drain the basil and blend it with a little water, then filter it with a fine strainer. Add the sodium alginate (1 g per 100 g of liquid) and blend it with a immersion blender. Pour the liquid into a syringe and pour some drops in a bowl filled with 500 g of water and 2.5 g of calcium chloride. Leave the pearls in this liquid for 20-30 seconds, then drain them with a spherification spoon and immerge them in a bowl of cold water to remove any calcium chloride residue.Drizzle some extra-virgin olive oil in a pan and brown a garlic clove for about a minute. Remove the garlic, add the Pomodorina sauce and the Leccino olives, then warm it up, adding a couple of fresh basil leaves. Cook the potato Chicce in plenty of boiling salted water, drain them as soon as they rise to the surface and toss them in the Pomodorina sauce. Palte up and garnish the potato Chicche with the buffalo ricotta, basil pearls and a drizzle of extra-virgin olive oil.

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