PUMPKIN, PEAR & GINGER RAVIOLI WITH TRUFFLE CARPACCIO



Menù Ingredients

100 g. Salsa di Pere e zenzero – Pear and ginger sauce - TV7

300 g. Crema di zucca – Pumpkin Spread - EC0K

30 g. Carpaccio di tartufo - Truffle Carpaccio - P69

Ingredients

30 g. Butter

50 g. Parmigiano Reggiano Cheese, Grated

100 g. Amaretti Cookies

N˚4 Eggs

400 g. Flour 00

Chef: Barbara Benvenuti

Method

Serve 6

Knead the flour with the eggs and a pinch of salt on a pastry board, then leave the dough wrapped in cling film to rest for half an hour. Meanwhile, in a bowl, mix the Pumpkin cream with the Pear and Ginger sauce, the grated parmigiano reggiano cheese and the finely chopped amaretti. Season with a little salt, then leave the mixture to rest for at least an hour. At this point, roll out the pasta dough into a thin sheet, top it with the pumpkin filling and cover with another pasta sheet and cut the ravioli, sealing them carefully along the edges. In a pot of boiling salted water cook the ravioli al dente; drain and sauté them in a pan with the butter and truffle carpaccio. Serve them immediately.

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