

RAVIOLI WITH RICOTTA AND NETTLES



Chef: Gianluca Galliera

Method

Serve 6

Arrange the flours on a pastry board and break the eggs inside. Knead initially with a fork, then continue to knead by hand until the dough is smooth and homogeneous. Leave it to rest for about an hour in a cool, dry place wrapped with cling film to prevent it from drying out. Meanwhile, prepare the filling, in a bowl mix the ricotta, 100 g. of parmigiano reggiano cheese, the nettle leaf cream, salt, pepper and the breadcrumbs. Roll out the egg pasta dough in thin sheets. Divide it into two strips of about 10 cm wide, arrange a small portions of filling on one strip, leaving some space in between, then overlap the other so that the two sheets come together. Cut out 4 x 4 cm squares with a pastry cutter. When the ravioli are ready, cook them immediately in boiling salted water and sauté them with melted butter, a sprinkle of Parmigiano Reggiano and garnish with poppy seeds.

Gluten Free Method

Use gluten free flours and breadcrumbs

Menù Ingredients

100 g Salsa all' ortica - Nettle Leaf sauce - EL7

Ingredients

q.s. Poppy Seeds

q.s. Salt

q.s. Pepper

150 g. Flour 00

150 g. Durum wheat Flour

N° 3 Eggs

200 g. Cow's Milk Ricotta

30 g. Breadcrumbs

150 g. Parmigiano eggiano Cheese, Grated