RAVIOLI WITH SPINACH, EGG YOLK, TRUFFLE AND GUANCIALE



Chef: Maurizio Ferrari

Menù Ingredients

20g Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
30g Carpaccio di tartufo - Truffle Carpaccio - P69
40g Guanciale cotto affumicato - 2T9
60g Crema con tartufo – Mushrooms and truffle paste - E5H07

Ingredients

30g Spinach, cooked
4 Egg yolks
to taste Fresh thyme
40g Guanciale, crispy
20g Parmigiano Reggiano cheese, grated
(for the fresh pasta) 250g '00' flour
(for the fresh pasta) 100g Fine semolina flour
(for the fresh pasta) 115g Eggs
(for the fresh pasta) 5g Turmeric
(for the fresh pasta) 50g Water

Method

Serves 4
Prepare the fresh pasta by hand or in a food mixer: mix the turmeric into the “00” flour and fine semolina flour, then add the eggs and start kneading, adding some water if necessary. Leave to rest in the refrigerator for at least a couple of hours, covered with cling film.Roll out the dough and form 12x12cm squares. In the centre, place a little spinach (previously blanched and squeezed dry), a whole yolk and close the ravioli with one more square of pasta. Cut it with a pastry mold to give it a circular shape. Cook the ravioli in plenty of salted water, drain and place at the centre of a plate. Garnish with the truffle cream, the truffle carpaccio, the crispy guanciale some fresh thyme, crispy Parmigiano chips (Parmigiano Reggiano cheese melted in a pan, cooled and broken up) and a drizzle of extra-virgin olive oil.

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