

RAVIOLI WITH TRUFFLE AND BUTTON MUSHROOMS



Menù Ingredients

250 g. Crema tartufata – Mushrooms and truffle paste - E52

Ingredients

130 g. Butter
q.s. Nutmeg
q.s. Breadcrumbs
q.s. Salt
60 g. Parmigiano Reggiano Cheese, Grated
400 g. Ricotta Cheese
500 g. Egg pasta dough

Chef: Gianluca Galliera

Method

Serves 6

Prepare the ravioli filling: in a bowl add the ricotta, the Truffle cream, the parmigiano cheese and the nutmeg, season with salt and pepper and mix well. Add some breadcrumbs if the mixture is too wet. Roll out the egg pasta dough, place the mixture on it and close to form ravioli. Cook the ravioli in boiling salted water. Heat the butter in a frying pan with a ladle of cooking water, creating an emulsion. Once the ravioli are cooked toss them in the pan with the butter sauce. Serve immediately.