SPINACH TAGLIATELLE WITH PORCINI MUSHROOMS AND SMOKED GOOSE BREAST



Chef: Maurizio Ferrari

Menù Ingredients

100g Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1
180g Porcini a fette trifolati in asettico - Sliced porcini mushrooms sauteed with olive oil, garlic and parsley processed under aseptic technology - GQ1
30g Petto d'oca stagionato e affumicato - Cured smoked goose breast - 2U9
q.b. Flower Mix Multicolor - 1716

Ingredients

to taste Marjoram
30g Butter
2 Garlic cloves
to taste Fresh flowers
400g (for the spinach tagliatelle) Pastry flour
100g (for the spinach tagliatelle) Eggs
50g (for the spinach tagliatelle) Egg yolk
70g (for the spinach tagliatelle) Spinach, blanched
40g (for the spinach tagliatelle) Water

Method

Serves 4

To prepare the dough, chop the spinach and add it to the beaten eggs. Place the flour in a food mixer and pour in the egg and spinach mixture. Add some water if the dough is too dry. Create a smooth, even dough and leave to rest in the refrigerator for at least a couple of hours, covered with cling film. Roll out the dough, cut out the tagliatelle, leave to dry and store in a cool, dry place. In a pan, heat the butter with the unpeeled garlic cloves, a few sprigs of marjoram and the Porcini mushroom snack. Brown for a few minutes, adding a little of the cooking water. Remove the garlic and marjoram sprigs. Cook the tagliatelle in a pot with plenty of boiling salted water, drain "al dente" and toss with the Porcini sauce, mixing in the Parmigiano Reggiano cheese sauce and some fresh marjoram leaves. Plate up the tagliatelle, garnish with the crispy smoked goose breast (roasted in the oven at 180°C for a few minutes) and with fresh flowers.

© Menù srl - Dal 1932 Produttori Specialità Alimentari
Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)