SQUID INK PERCH RAVIOLI WITH CLAMS, CUTTLEFISH AND CHERRY TOMATO



Chef: Leonardo Pellacani

Menù Ingredients

10 g Ènerodiseppia - WBQX
20 g Èseppiafette - WD1X
40 g. Sugo ai pomodorini datterini - Datterini tomatoes sauce - CU0K
4 g. Fiokki - Fiokki Potato Flakes - PC0
q.s. Fumetto di Pesce - Fish Stock - BP0
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

50 g. Flour
25 g. Egg
15 g. Ricotta cheese
q.s. Parmigiano Reggiano cheese ,grated
30 g. Perch
q.s. Rice Flour
q.s. Salt & Pepper
q.s. Basil
q.s. Parsley

Method

Serve 1
To prepare the dough, combine the flour with the eggs, Ènerodiseppia to color the pasta black , until you get a homogeneous mixture. The dough needs the warmth of your hands to become completely homogeneous. At this point the pasta is ready. Wrap the dough with plastic wrap and let it rest for 30 minutes. Roll out the dough with the help of a rolling pin and a little flour and pack the ravioli. For the filling, cook the perch at a low temperature and emulsify it with ricotta, parmigiano, salt, pepper and potato fiokki. Place it on top of the dough and close the ravioli by pressing to remove the air. Cut the ravioli and sprinkle with a little rice flour so they don't stick. Cook the ravioli in boiling salted water. In the meantime prepare the sauce, in a pan add a tablespoon of extra virgin olive oil with a clove of unpeeled garlic. Pour in the clam liquid, then add the Cherry Toamato sauce, the Clams, Èseppiafette, parsley and a pinch of Fish stock. Drain the ravioli and toss in the sauce. Add a drizzle of extra evoo and serve.

Gluten Free Method

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