TORTELLACCI WITH ASPARAGUS AND SMOKED GOOSE



Menù Ingredients

100 g. Petto d'oca stagionato e affumicato - Cured smoked goose breast - 2U9
150 g. Grancrema di asparagi - Grancrema spread with asparagus - KM1
15 g. Fiokki - Fiokki Potato Flakes - PC0

Ingredients

190 g. Flour 00
N° 2 Eggs
220 g. Fresh Ricotta
90 g. Grana Padano Cheese
150 g. Butter
q.s. Rocket salad
q.s. Nutmeg
q.s. Salt

Chef: Diego Ponzoni

Method

Serve 6
In a bowl, mix the ricotta with the asparagus sauce, the potato flakes and 40 g. of grated grana padano cheese, season with nutmeg and a pinch of salt. Pour the flour on a pastry board and work it with the eggs until you get a smooth and homogeneous dough. With the help of a rolling pin, roll out a thin sheet, then, using a pastry cutter, make 24 discs with a diameter of 12 cm. Distribute the filling in the center of twelve discs and then close the tortellacci with the discs, seal the edges well and form the cappellacci. At this point, cook them in boiling salted water until al dente. Meanwhile, in a pan, melt the butter together with a little of the pasta cooking water and add the smoked goose breast cut into julienne. Drain the tortellacci and toss them in the prepared sauce. Complete with the remaining grated grana padano and a sprinkle of chopped rocket.

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