TRUFFLED RAVIOLI WITH SCALLOPS AND FRIED ROCKET



Chef: Tommaso Ruggieri

Menù Ingredients

20 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
50 g. Carpaccio di tartufo - Truffle Carpaccio - P69
50 g. Crema di funghi prataioli al profumo di tartufo – Button mushrooms paste with truffle aroma - EXH07

Ingredients

50 g. Parmigiano Reggiano cheese , shaved
10 g. Butter
250 g. Fresh heavy cream
q.b. Frying oil
50 g. Rocket salad
80 g. White wine
20 g. Shallots
N° 1 Garlic Clove
q.s. Salt & Pepper
N° 2 Egg yolks
5 pz Fresh Scallops
200 g. Ricotta cheese
q.s. Water
300 g. Flour 00

Method

Serve 5

Prepare the dough by combining the flour with the water to create an elastic and homogeneous mixture, let it rest for about an hour at room temperature, then roll out thin sheets and cut them with a round cookie cutter with a diameter of 10 cm. In a pan heat the Evoo, add in the garlic and the finely chopped shallot, then add the scallops and sauté , deglaze with the white wine and season with salt and pepper, turn off the heat and let them to cool down. Once the scallops are cold, chopped them with a knife. In a bowl combine the egg yolk , the ricotta cheese, the Prataioli Mushroom Paste with Truffle, adjust with salt and pepper and mix in the previously chopped scallops. With the mixture obtained stuff the previously prepared ravioli dough and close them gving them a long leaf shape. In the pan add in the butter , the heavy cream and bring to a boil , season with salt and pepper. In a pot cook the leaf shape dumplings in plenty of salted water, drain and serve them in a soup bowl putting the cream sauce on the bottom, then garnish with the Truffle Carpaccio, Shaved Parmigiano Reggiano cheese and some fried rocket salad.

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