

STUFFED RAVIOLI

INGREDIENTS FOR THE DOUGH

½ kg all purpose flour
4 eggs
salt

INGREDIENTS FOR THE SAUCE

3 artichokes
2 porcini mushrooms
1 shallot
2 dl Chicken or vegetable broth
50 g Tomino Primosale
50 g butter

INGREDIENTS FOR THE FILLING

200g fresh Germani Ricotta
100g strong flavoured- cheese of your choice
50 g kitchen cream
pinch salt, pepper, nutmeg
half a glass of white wine
salt and pepper

Preparation of the dough

Mix the flour with the eggs and salt- then let the dough sit in the fridge covered by a cloth.

In a saucepan, bring the kitchen cream to a boil with freshly grated parmesan cheese, salt, pepper and a pinch nutmeg.

Let the cheesy mix cool down and add ricotta cheese. Set aside while you start working on the dough.

Knead the dough as thin as possible. With the help of a pastry wheel, cut dough in triangles and stuff them with the cheese filling, then close the extremities

Preparation of the sauce

Clean artichokes and mushrooms and cut them in thin slices

Make a soffritto with sliced shallot, add vegetables and simmer with white wine until reduced. Add salt, pepper and broth to taste.

Plating

Cook ravioli in a large pot with salt water. Once you strain them, add the sauce with the artichokes, toss them with cheese and butter until coated and sprinkle some freshly cut basil for decoration and extra taste.

SERVE AND ENJOY!

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