

CREMOSO AL TARTUFO RAVIOLES

Informations

People : 4

Preparation : 20 minutes

Cooking time : 2-3 minutes



Ingredients

Pastry:

- 600 g flour
- 6 eggs
- 60 g olive oil
- Fine salt, freshly ground pepper

Filling:

- 700 g Cremoso al Tartufo
- 100 g finely grated Parmesan
- 2 eggs
- 1 bunch chives

Preparation steps



Prepare the filling: mix the Cremoso al Tartufo with the grated Parmesan and beaten eggs. Season and set aside in a cool place.

Prepare the pastry for the ravioles: mix the flour with the eggs to obtain a smooth dough. Add a little water if required. Form a ball, wrap in cling film and chill for at least 30 minutes.

To make the ravioles, cut the ball of dough into 4, flour the table and roll out the pastry into a 5-cm wide strip. Divide the strip of pastry into 2 equal parts.

Brush with a little water and place little heaps of filling at regular intervals. Cover with the second strip of pastry. Use a pastry cutter to cut out the ravioles.

Drop the ravioles into a pan of boiling, salted water. Cook for 2-3 minutes until they rise to the surface.

Drain and serve hot with a cream reduction.

?**Tipp** : You can replace the olive oil in this recipe with truffle oil and add some chopped smoked ham to the filling.