



DANDELION & RICOTTA RAVIOLI (TORTELLI)

Green Italian tortelli - healthy, light, fantastic!



Preparation



Cook

Ingredients

For 4 people

For the pasta dough

400 g durum wheat flour

3 eggs

200 g spinach

For the filling

150 g dandelion leaves (Zigori)

3 shallots

1 tbsp butter

300 g curd cheese

150 g Parmesan cheese

Salt, pepper, nutmeg

Finishing

50 g pancetta (Pancetta is Italian cured pork belly – the

Preparation

Wash the spinach and blanch in hot and salted water. Remove and cool in ice water. Drain well and mix it with the eggs and add to the durum wheat flour. Knead everything into a firm and compact dough for about 10 minutes.

Leave to rest in the fridge for 30 minutes.

Finely chop the shallots and fry them in a pan with a little butter. Add the dandelion leaves and fry. Leave to cool and puree finely with a blender. Add the curd and the Parmesan cheese, season with salt, pepper and nutmeg and mix well. Roll out the pasta dough thinly and cut out circles. Place the filling in the centre, moisten the edge with water, then cover with a second round pasta sheet and press the edges well.

Then cook the ravioli in salted water.

Cut the pancetta into fine strips and fry in a hot pan. Brown the butter, grate and slice the Parmesan cheese.

Arrange the tortelli on the plate, sprinkle with Parmesan cheese, top with the pancetta, drizzle the brown butter over it and sprinkle with some chives. Decorate with edible flowers and serve.

equivalent of streaky bacon)

50 g Parmesan cheese shaved and grated

Some chives

4 tbsp brown butter

Edible flowers for decoration

Recipe by: Janett Platino - Restaurant Bad Egart/Onkel Taa

TIP: The tortelli are good to make in advance - freeze them still raw on a tray (so they don't stick together) and add to the boiling salted water when needed. Ricotta can also be used instead of curd cheese.