Cannelloni with green asparagus, choron sauce and deep-fried artichokes



Used bresc products



Bresc Chopped shallot 1000g



Bresc Strattu di pomodoro 450g

Ingredients

10

For the cannelloni

- 500 g Italian flour
- 5 large eggs
- 125 g Bresc Strattu di pomodoro
- 250 g grated cheese
- 3 bunch green asparagus
- 5 dl choron sauce
- 5 large artichoke bases 100 g tempura flour
- 1.5 dl water
- 500 g onion compote
- various cresses and edible flowers
- roasted pumpkin seeds

For the sauce

- 75 g Bresc Shallot chopped
- 8 dl white wine
- 1½ dl tarragon vinegar few springs tarragon
- 25 g Bresc Strattu di pomodoro
- 25 g tomato puree
- 3 bay-leaf
- 8 egg yolks
- 250 g butter
- coarsely ground pepper

For the compote

- 3 g Bresc Shallot chopped
- 1.5 dl white wine
- 0.5 dl white wine vinegar
- 15 l water
- 500 g sugar
- 250 butter
- 3 lemon

Other ingredients

- salt and pepper

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Preparation method

Switch the oven to the steam setting and heat the deep-fryer. For the compote, melt the butter. Braise the shallot until completely tender, then add the sugar and allow it to melt. Add the vinegar, white wine and sufficient water to cover. Braise for two hours, adding water now and then if necessary. Add the grated peel and juice from the lemon to taste and season with pepper and a little salt.

For the sauce, braise the shallots until almost transparent and then add the vinegar and the wine. Add coarsely ground pepper and the bay-leaf. Reduce to a third and strain and allow to cool (vinegar reduction). Clarify the butter. Beat the yolks with vinegar reduction on a very low heat or au bain-marie until the yolks are cooked and the mixture is fluffy. Thicken with the melted butter and season with salt and pepper, then stir in the strattu di pomodoro and the tomato puree.

For the cannelloni, mix the eggs and strattu di pomodoro. Put the mixture and the flour into a dough mixer and knead it to an elastic dough. Wrap it in plastic foil and allow to rest for one hour. Use the pasta machine to make thin sheets from the dough. Cook them al dente, rinse them with cold water and dry them between two layers of strong plastic foil. Blanch the asparagus and rinse them until cold. Clean the artichokes and grate them into extremely thin slices using a mandoline. Add water to the tempura flour.

Cut the pasta sheets into the required shape and season with salt and pepper. Season the asparagus with salt, pepper and a little olive oil and roll them in the sheets of pasta and sprinkle a little cheese over them. Steam the cannelloni until they are hot.
Dip the artichoke slices in the batter and deep-fry them until they are golden-brown. Place them on kitchen paper and salt lightly. Serve the cannelloni with the sauce, compote and deep-fried artichoke. Garnish with the pumpkin seeds, cress and flowers.