

GUINEA-FOWL TOMATO RAVIOLI



USED BRESC PRODUCTS



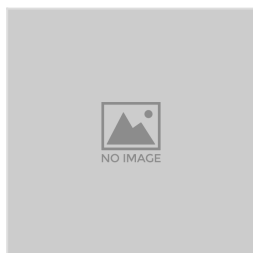
Bresc Basil puree 450g



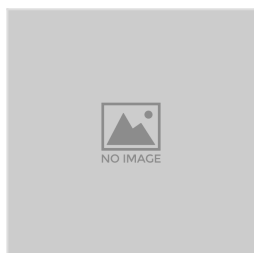
Bresc Chopped shallot 1000g



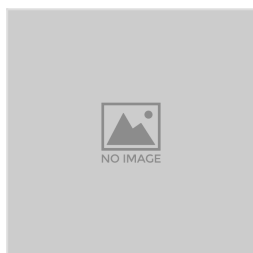
Bresc Garlic chopped 1000g



Bresc Garlic chopped 450g



Bresc Pesto di pomodori 1000g



Bresc Roasted garlic puree 325g

INGREDIENTS

10

- 5 guinea-fowl fillets
- 125 g Bresc Pesto di pomodori
- 25 g Bresc Basil puree
- 500 g Italian flour
- 5 large eggs
- 125 g Bresc Strattu di pomodoro
- 500 g wild spinach, washed
- 25 g Bresc Garlic chopped
- 25 g Bresc Shallot chopped
- 25 g Bresc Roasted garlic puree
- 3 dl cream
- 3 dl poultry glace
- 125 g butter
- olive oil
- grated Parmesan cheese
- balsamic syrup
- salt and pepper

PREPARATION METHOD

Break the eggs and puree the strattu di pomodoro into them with a stick mixer. 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.

Cut the guinea-fowl fillets into pieces and puree to a smooth farce with half the cream, salt, pepper, basil puree and pesto di pomodori.

Make the ravioli by placing the floured sheets on a ravioli mould, pressing them down and filling with the farce. Moisten them with a little water and lay another sheet on top, then press it down. Dust everything with flour, roll the rolling pin over the edges and remove the ravioli.

Bring the remaining cream, the glace and roasted garlic to the boil, then thicken with cold butter, using a stick mixer; do not allow it to boil again. Bring a pan of water to the boil and cook the ravioli until they are al dente. In the meantime, stir-fry the vegetables in the oil with the chopped garlic and season with salt and pepper. Remove the ravioli from the water and flavour with a little olive oil and salt and pepper. Serve them on the spinach with the foamy sauce, the grated Parmesan cheese and the balsamic syrup.

BRESC



NO IMAGE

Bresc Strattu di
pomodoro 450g