

Haute Cuisine

Make your fine dining a bit more luxurious with gourmet recipes with truffles, paired with fine wine



**Wine pairings
by Sandra
Gedeon, Senior
Sommelier
at La Petite
Maison Beirut**
*Her passion for
wine started
early. She was
recently awarded
the WSET level 3*

*Certificate from London Wine School
after a successful degree in Wine
Consultancy at l'Université du Vin de
Suze-la-Rousse, France.*



SERVE WITH...

Meursault "Les Criots" 2012,
Ballot Millot & Fils,
Burgundy, France

*An organic textured 100% gold
chardonnay aged in new oak
for an ultimate rich and creamy
experience. A marriage of great
finesse and brilliant balance
kissed with lime blossom, crushed
hazelnuts and hints of minerals.
Available at Burgundy*





Buckwheat ravioli with black truffle, parmesan and pecorino cream

By Chef Maroun Chedid

Serves 10 (80 pcs)

Prep/cooking 1 hr

Buckwheat white pasta dough

- 1 ½ cup flour 00
- 3 tbsp buckwheat flour
- 5 pcs egg yolk
- 1 pc whole egg
- 1 pinch salt
- 1 tsp extra virgin olive oil

Put the flour 00 and buckwheat in the bowl of a dough kneader. Add the egg yolk and whole egg and knead at low speed. As the dough is being kneaded, add the salt and leave it to rest until the texture becomes smooth, elastic and forms a small ball. Cover with a wet towel and let rest in the fridge for at least 2 hours. Roll into thin sheets and cut into the desired shape.

Stuffing

- 2 tbsp extra virgin olive oil
- 1 small minced onion
- 400g sliced fresh mushrooms
- 1 tbsp flour 00
- 1 bunch minced basil leaves
- ½ cup truffle paste
- 1 tsp white truffle oil
- 2 tbsp grated grana padano cheese
- Black pepper powder to taste
- Salt to taste

In a braising pan, heat the olive oil and sauté the onions with salt till translucent and cooked through. Add the mushroom and cook over a high heat for 3 to 4 minutes while constantly stirring. Sprinkle the flour on the surface and place in a preheated oven at 180°C for 4 minutes to roast the flour. Remove from oven and add the basil, truffle paste, grated grana padano, black pepper and salt. Mix all together until the mixture is homogenous. Turn the mixture into a fine purée using a food processor, add the white truffle oil and adjust seasoning if needed.

For the sauce

- 1 L fresh cream
- 1 cup milk
- ½ cup truffle paste
- ½ cup grated grana padano cheese
- ¼ cup grated pecorino cheese
- 1 tsp white truffle oil
- Black pepper powder to taste
- Salt to taste

Place the fresh cream and milk in a sauce pan and bring to a simmer. Add the truffle paste, grated pecorino and grana padano cheese and simmer till the sauce is homogenous. Boil the ravioli in boiling salted water. Dress the sauce on the plate. Toss with the ravioli and garnish with edible flower, grana padano, drizzle of white truffle oil and serve.

Brought to you by

**6TH BEIRUT
COOKING
FESTIVAL**

f @ marouncedid