



Recipe: Buckwheat Ravioli with Black Truffle, Parmesan and Pecorino Cream Sauce and White Truffle Oil
Category: Pasta
Portion: 10 Pax - 80 Pcs
Preparation Time : 1 Hour

<u>For the Buckwheat White Pasta Dough</u>	<u>Qty</u>
• Flour 00	1 1/2 Cup
• Buckwheat Flour	3 Tbsp
• Egg Yolk	5 Pcs
• Whole Egg	1 Pc
• Salt	1 Pinch
• Extra Virgin Olive Oil	1 Tsp

• **Preparation Method:**

1. Put the flour 00 and buckwheat in the bowl of a dough kneader
2. Add the egg yolk and whole egg and knead at low speed
3. 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
4. Cover with a wet towel and let rest in the fridge for at least 2 hours
5. Roll into thin sheets and cut into the desired shape

• **For the Stuffing:**

• Extra Virgin Olive Oil	2 Tbsp
• Minced Onion	1 Small Pc
• Sliced Fresh Mushroom	400 Gr
• Flour 00	1 Tbsp
• Minced Basil Leaves	1 Bunch
• Truffle Paste	1/2 Cup
• White Truffle Oil	1 Tsp
• Grated Grana Padano Cheese	2 Tbsp
• Black Pepper Powder	To Taste
• Salt	To Taste



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• **Preparation Method:**

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

• **For the Sauce**

• Fresh Cream	1 Liter
• Milk	1 Cup
• Truffle Paste	1/2 Cup
• Grated Grana Padano Cheese	1/2 Cup
• Grated Pecorino Cheese	1/4 Cup
• White Truffle Oil	1 Tbsp
• Black Pepper Powder	To Taste
• Salt	To Taste

• **Preparation Method:**

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