

Ravioli with red mullet, celery and white truffle

Restaurant SAN ROCCO, Brtonigla, Croatia

Skill Level

Intermediate

Allergens

- celery
- fish
- gluten
- eggs
- mushroom

Kitchen Tools

- large pot
- electrical mixer
- drainer
- plastic wrap
- dough roller
- round mould or a glass
- truffle shaver

Ingredients for 4 people

Instructions

Ingredients: 20 g white truffle (Magnatum), 150 g red mullet filet (you will need approximately 0,5 kg of red mullet), 50 g extra virgin olive oil, 200 g celery root

For ravioli: 200 g durum wheat flour, 150 g egg yolks, 1 tbs of olive oil

Preparation: Cut the celeriac into small pieces and boil it in a half litre of water. Drain and save the water. Add salt, pepper and olive oil to cooked celery and mash it with electrical mixer adding saved water from the cooking. Mash it until it reaches the preferred creamy consistency. Cut the mullet filets into small pieces, add salt and olive oil to taste.

Ravioli: Mix and knead the flour and egg yolks into a compact dough. Cover it with plastic wrap and let rest for a day in the refrigerator. Before preparing the dish, roll out the dough into a thin layer. Cut the circles with a 10cm diameter round mould or a glass. Fill each circle with fish filling and close them in the shape of ravioli. If needed, when connecting the edges of the ravioli, wet them with a bit of water. Cook the ravioli in boiling, salted water until they reach the surface.

Serving: Put a big spoon of celeriac puree on the plate centre, place two raviolis on top. Complete and decorate the plate with a few drops of olive oil, shaving white truffle over it.

