

Make your italian Ravioli

Double Mushroom Ravioli with Truffle Oil (to make about 30 ravioli)

What you'll find in this kit:

- 1000 g Wheat Flour
- 100 ml Truffle dipping oil
- 25 g porcini powder
- Ravioli cutter

What you need to add:

- 5 large eggs yolks
- 1 large egg
- 1 teaspoon salt
- 250 g Ricotta cheese
- 120 g shredded Parmesan cheese

Dough



500 g Wheat Flour



5 large eggs yolks



3 teaspoons Mushroom Powder



250 ml water



½ teaspoon salt

Filling



2 teaspoon mushroom powder



15 ml (1 table spoon) water



250 g Ricotta cheese



120 g shredded Parmesan cheese



1 large egg



2,5 ml (1 teaspoon) Truffle flavoured oil



½ teaspoon salt

Seasoning



Truffle flavoured oil

Instructions

DOUGH

On a counter top or cutting board, pour water over the mushroom powder and salt to make a paste, then stir for a minute and allow to cool slightly. Whisk the egg yolks into the mixture, then add to the flour. Knead by hand; it may feel firm at first, but as it rests it will soften.



FILLING

In a bowl, pour the water over the mushroom powder and salt, then mix with the ricotta, parmesan, egg and truffle flavoured oil. Pack the filling into a pastry bag, or use 2 spoons for making the ravioli.

ASSEMBLY

1. Cut the dough into 4 pieces, keeping the excess wrapped in a towel or cling film as you work. Roll the dough out to the thinnest setting of the pasta roller or, if you don't have it about 1/8-inch thick.
2. Lightly brush the dough with water. Create two long sheets. Use 2 teaspoons of stuffed on the pasta, leaving about 2 inch interval between each filling and a space of about 1 inch around the edge of the pasta sheet. Fold the dough and remove as much air as possible. Press down around the ravioli, then cut with the ravioli cutter.
3. Repeat for remaining 3 pieces of dough.



COOKING

1. To cook, drop the ravioli in a large pot of boiling salted water until they float.
2. Remove them from the water, put them in a bowl.
3. Season them with truffle flavoured oil.

Enjoy!

servings suggestions



PORCINI MUSHROOMS POWDER SEASONING

INGREDIENTS:
DRIED PORCINI MUSHROOMS (*BOLETUS EDULIS*).
MUSHROOMS ORIGIN: EU / NON EU.
MAY CONTAIN TRACES OF GLUTEN, PEANUTS, SOY, CELERY, SESAME SEEDS, MUSTARD, MILK, CRUSTACEANS, SULPHITES.

AVERAGE NUTRITION VALUE per 100g	
Energy value	351 kJ 84 kcal
Fats of which saturated	3.5 g 0.5 g
Carbohydrates of which sugars	5 g 5 g
Fiber	0 g
Proteins	8 g
Salt	0.65 g

Net Weight 25 g

WHEAT FLOUR FOR HOMEMADE PASTA

INGREDIENTS:
WHEAT FLOUR (**GLUTEN**).
MAY CONTAIN TRACES OF SOY. THE ALLERGENS ARE INDICATED IN BOLD.

AVERAGE NUTRITION VALUE per 100g	
Energy value	1455 kJ 343 kcal
Fats of which saturated	0.7 g 0.2 g
Carbohydrates of which sugars	72 g 1.5 g
Fiber	2.2 g
Proteins	11 g
Salt	0.01 g

Net Weight 1000 g

CONDIMENT MADE WITH EXTRA VIRGIN OLIVE OIL AND BLACK TRUFFLE FLAVOUR

INGREDIENTS:
SUNFLOWER OIL, EXTRA VIRGIN OLIVE OIL, BLACK TRUFFLE ARTIFICIAL FLAVOUR (1,5%).

AVERAGE NUTRITION VALUE per 100g	
Energy value	3404 kJ 828 kcal
Fats of which saturated	92 g 11 g
Carbohydrates of which sugars	0 g 0 g
Fiber	0 g
Proteins	0 g
Salt	0 g

100 ml

STORAGE ADVICE
Keep in a cool and dry place.

NET WEIGHT
1025 g + 100 ml

Lot and Best Before
SEE PACKAGE



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Distributed by:
Borgo de' Medici srl
Via Brunelleschi, 6 - 59100
Prato - Italy
www.borgodemedici.it

MADE IN ITALY

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