

SCOTT'S

RICHMOND

RECIPE OF THE MONTH OCTOBER



CEP & RICOTTA AGNOLOTTI *with parmesan and sage*

Pasta Dough

400g 00 flour
4 medium eggs
1 teaspoon extra virgin olive oil
Pinch table salt

Parmesan sauce

100g mascarpone
50ml double cream
25g freshly grated parmesan

Special Equipment

Pasta machine
Pasta cutter

The Filling

200g ricotta
100g freshly grated parmesan
½ handful finely chopped parsley
250g ceps, cleaned, trimmed and cut into
½cm diced (save 50g sliced for garnish)
1 shallot, finely diced
75g unsalted butter (50g saved for garnish)
1 lemon
6-8 picked sage leaves (to garnish)

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Method

1. Start by making the pasta dough: Add all the ingredients to a food mixer and blend to combine everything together (*if you don't have a food mixer bring everything together in a bowl with a fork*). Knead with your hands for 5 minutes until the dough starts to become smooth. Roll into a ball, flatten slightly with the palm of your hand and wrap tightly in cling film. Place in the fridge for 30 minutes to rest.

2. Make the filling: Mix the ricotta, parsley and parmesan together in a bowl and add a little lemon zest. In a heavy-bottomed frying pan sweat the shallots gently in butter until translucent. Turn up the heat slightly and add the ceps and cook for a further 2 minutes. Season with salt and pepper, add a squeeze of lemon juice. Remove from the pan and allow to cool to room temperature, then combine with the ricotta mix. Leave to one side whilst you roll out the pasta.

3. Roll our the pasta: Set your pasta machine to the widest setting, remove the pasta from the fridge and roll out a little with a rolling pin if necessary, so that it fits into the machine. Roll your pasta dough through the machine, gradually reducing the thickness of the pasta machine by 1 setting each time the pasta goes through. Continue until you get to the thinnest setting. Cut the sheets of pasta into lengths and layer between sheets of cling film. Place in the fridge so that they don't dry out.

4. Make the agnolotti: 1 at a time, lay on a clean surface. Place teaspoons of the filling along the length of the sheet, maintaining a gap of 3cm between each spoonful. Carefully fold over the pasta and seal, creating a tube. Trim away the excess pasta with the pasta cutter. Using your fingers press down between each spoonful of filling, creating individual parcels of pasta. Run the pasta cutter between each parcel to create individual agnolotti. (*If preparing in advance, place on large plate or baking tray dusted generously with semolina and place in the fridge*)

5. Make the parmesan sauce & cook the pasta: Gently heat the cream and mascarpone in a small pan. Add the parmesan and gently heat, whisking continuously until smooth. Cover and leave in a warm area whilst you cook the pasta. Bring a large pot of salted water to the boil. While the water is coming to the boil, heat the butter in a frying pan until it starts to foam. Add the sliced ceps, season with salt and pepper and gently fry until golden brown. Drop in the sage leaves and remove from the heat. Add the agnolotti to the boiling water. Cook for 3-4 minutes then drain, reserving a little of the water and add the agnolotti to the pan of cooked ceps. Gently toss together with a tablespoon of the pasta water to create a glossy coating.

6. Serve: Arrange your serving plates and place a couple of tablespoons of parmesan sauce onto each one. Serve the agnolotti and ceps on top of the sauce and finish with a drizzle of extra virgin olive oil. Enjoy!