

MR. PICKLES - AGNOLOTTI FILLED WITH RICOTTA AND PUMPKIN, BEETROOT SAUCE & PARMESAN



INGREDIENTS

For the pasta

300 gr flour
3 large eggs

For gluten free pasta

250 gr gluten free flour
1 teaspoon xantan gum
3 eggs

For the filling

200 gr ricotta cheese
100 gr cup pumpkin
50 gr cup Parmesan cheese
1 egg, beaten
Salt & pepper
Nutmeg

Beetroot sauce

1 large beetroot
100 gr white wine vinegar

To finish

Parmesan cheese, grated or shaved
Cube butter
Baby beetroot
Pea shoot

INSTRUCTIONS

For the pasta:

Working on a clean dry surface, put the flour in a mound and make a well in the center about 20 cm wide. Crack all of your eggs into the well.

Use a fork to beat the eggs mixture; be careful not to break the sides of the flour and make a mess. I use my other hand to keep the sides intact.

Once the mixture is not so runny, use your hands to bring it all together and get well combined, then start kneading.

Knead using the heel of your palm for about 5-10 minutes, texture should be smooth and elastic.

Wrap the dough in plastic wrap and refrigerate for at least 1 hour.

For the filling:

While the dough is chilling, make the filling.

Dice the pumpkin and fry in a pan for 10 minutes. Allow to cool.

In a bowl, mix the ricotta, cheese, egg, salt, pepper and nutmeg. Once the pumpkin is cool mash and add to the ricotta mixture. Mix well. Set aside.

Bring a large pan of salted water to a simmer.

Remove the dough from the refrigerator and divide into 4 equal parts. Dust your work surface with flour into receive the rolled dough.

Using an electric or hand pasta machine, pass the dough through the 5 or 6 times until you achieve 1/8" thickness (you should be able to see your hand through it).

Lay the dough out on your floured surface and brush half with some water.

Spoon the filling 2 inches apart on the water washed half and gently fold over the other half of the dough. Trim edges and fold over again

With your fingers gently press out air around each mound of filling and simply cut the agnolotti.

Cook the beetroot in tin foil on 180 degrees till soft. Blend with the vinegar and season.

Add the agnolotti to simmering water until they rise to the top, approximately 5 minutes, stirring occasionally. Drain and place in a bowl with some butter.

Plate the ravioli in a bowl, dot some of the beetroot with a spoon or bottle.

Garnish with the pea shoots, parmesan and shaved beetroot.