

RICOTTA EGG YOKE RAVIOLI WITH BROWNEED BUTTER AND SAGE

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CERVO MOUNTAIN BOUTIQUE RESORT – RECIPE OF CHEF DE CUISINE
MARKUS KÖSSLER

Ricotta Egg Yoke Ravioli is our interpretation of refined Northern Piedmont cuisine. The sage nut butter lends this dish that certain something. In the winter months, we recommend serving this Ravioli with truffle butter.





Zermatt. No matter what.

Recipe for 4 Persons (2 pieces of ravioli per person)

INGREDIENTS RAVIOLI DOUGH

120g	Semolina
240g	Wheat flour
3	Egg yoke (90g)
2	Eggs (100g)
6g	Salt

PREPARATION RAVIOLI DOUGH

- Mix all of the ingredients for the Ravioli dough in a mixer
- Wrap the dough in clear foil and allow to rest for 2 hours

INGREDIENTS RICOTTA FILLING

300g	Ricotta cheese
165g	Philadelphia cream cheese
4g	Salt
2g	Nutmeg
1g	White pepper
some	Lemon juice

PREPARATION RICOTTA FILLING

- Dry the Ricotta in the oven at 150°C for 1 hour (will brown)
- Place into a mixing bowl and combine with the rest of the ingredients

PREPARATION RAVIOLI DOUGH & RICOTTA FILLING

- Roll out the Ravioli dough 1 mm thick
- With a ring-shaped cutter, cut out 12 circles of 10 cm each (tops) and 12 circles of 8 cm each (bottoms)
- Place the Ricotta in the middle of the bottom circle leaving a 1 cm border free
- Separate the egg yolks from the egg white
- Place the egg yoke in the circle and coat the outside border with egg white
- Carefully place the cover on top and press tight with your fingers

INGREDIENTS BROWN BUTTER WITH SAGE

200g	Butter
40g	Sage



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PREPARATION BROWN BUTTER WITH SAGE (ALSO CALLED NUTBUTTER)

Slowly bring the butter to boil at a low temperature and continue a slow boil until it is light brown. Then squeeze the melted butter through a fine cloth and set aside warm.

EGGS FOR THE FILLING

8 fresh farm eggs

COMPLETION

- Bring a pot of water to boil and add a little salt
- Carefully add the Ravioli and allow to boil for 3-4 minutes
- Carefully remove the Ravioli and arrange on a deep plate
- Warm the browned butter and add the finely chopped sage. Bring the butter to boil just before it appears to foam. Spread over the Ravioli and season with some fine salt crystals.

WINE RECOMMENDATION

Le Rouge (Pinot Noir, Humagne Rouge, Syrah, Cabernet Franc)
Nicolas Zufferey
Cave des Bernunes, Sierre
2014

or

Petite Arvine Z Reserve
Ludovic Zermatten
Z-vins, St. Séverin
2012

TIPPS FOR THE CERVO PURO

Boasting 14 Gault-Millau points, the restaurant with its big sun terrace invites curiosity; a glimpse of the richly varied menu, with a native Alpine character and a hint of northern Italy, wakens the appetite. Here you will find delicacies fresh from the market and sustainably produced, together with a comprehensive selection of suitable wines to go with the meal.