

# Truffle Shuffle

## Black Truffle Raviolo

### Mise en Place

Large pot  
2 mixing bowls  
½ cup measure  
Fork  
Plastic wrap  
Cutting board

Knife  
Rolling pin  
Metal spoon  
Parchment-lined sheet tray  
2 saute pans  
Slotted spoon

Pastry brush  
Cheese grater or microplane  
Strainer  
Ring cutter (or large water glass)  
Peeler

### Ingredients

1 shallot  
8 tablespoons unsalted butter  
2 cups baby spinach  
1 ¾ cups OO flour  
1 whole egg, lightly whisked  
1 whole eggs, 4 egg yolks, and 1  
teaspoon olive oil, lightly whisked

Truffle Carpaccio, to taste  
5 ounces ricotta cheese  
1 lemon  
1 ounce Parmesan cheese  
¼ cup fava beans  
¼ pound wild mushrooms  
1 ounce walnuts

6 eggs  
Balinese Truffle Salt, to taste  
Black pepper, to taste  
Kosher salt, to taste

### **\*\*1 Hour Before the Class\*\***

1. Set a strainer over a mixing bowl.
2. Peel and finely mince the shallot.
3. In a saute pan over medium heat, melt 2 tablespoons of the butter.
4. When the butter is foamy, add the remaining minced shallot, along with a pinch of Balinese Truffle Salt. Saute until the shallot is soft and fragrant.
5. Add the baby spinach and saute until wilted, about 1 minute.
6. Pour the pan's contents into the strainer set over the bowl and set everything in your fridge until cooking time!
7. *To make the pasta dough:* Remove ½ cup of OO flour and reserve for bench flour.
8. Lay the remaining flour onto your countertop and form a well in the center. Add the 2 whole eggs, 2 egg yolks, and 1 teaspoon of olive oil into the center of the well. Use a fork to whisk, then use your index finger to slowly incorporate the flour into the eggs. Use a knife or bench scraper to bring the eggs and flour together.
9. Form the dough into a shaggy ball and knead for 5-8 minutes. Cover with plastic wrap and set aside to rest.

### Preparation

1. Preheat the oven to 325F.
2. Make sure that the cooked spinach homework is done!!
3. Fill a large pot with water, cover, and place on the stove over low heat.
4. *To make the farce:* Remove the spinach from the fridge and press as much liquid out as possible.
5. Transfer the spinach to a cutting board and coarsely chop.

6. In a large mixing bowl, add the ricotta, chopped spinach, and half of a whisked whole egg (reserve the remaining egg for egg wash). Zest in the lemon and grate in half of the Parmesan. Add a pinch of Balinese Truffle Salt and stir to combine.
7. Peel the fava beans, cut the mushrooms, toast the walnuts for 8-10 minutes or until golden brown.
8. Roll out the dough into a very thin sheet, using the bench flour as necessary to prevent sticking.
9. Sprinkle the parchment paper-lined sheet tray with bench flour.
10. Scoop four large spoonfuls of ricotta farce onto the center of half the dough. Brush with a thin layer of egg wash around the farce.
11. Make a well in the center of each filling with the egg. Transfer (very delicately!) one egg yolk into the center of each filling, trying your best not to break the yolks!
12. Forming one raviolo at a time, fold the remaining dough over the top and form your raviolos. Cut the raviolos with a ring cutter or into a square with your knife and transfer them to the sheet tray lined with flour.

### How to Cook

1. In a large saute pan over medium heat, melt the remaining 6 tablespoons of butter until foamy. Add the mushrooms to the pan with a pinch of Balinese Truffle Salt and cook for 1-2 minutes.
2. Turn the heat off and add the slices of Truffle Carpaccio, reserve.
3. Lightly season the boiling water with kosher salt. Add the raviolos and cook for 4 minutes (timing is important!), then use a slotted spoon to transfer to the pan, egg yolks side up, along with ½ cup of the pasta cooking water.
4. Turn the heat to medium and gently stir until a nice glaze forms and the raviolos are al dente, about 1 minute. Finish the seasoning with lemon juice and Balinese Truffle Salt.
5. While the raviolos are glazing, quickly blanch the fava beans in the boiling pasta water. Once cooked, transfer them to the pan with the pasta.
6. Plate the raviolos, spooning plenty of sauce over top. Finish with a pinch of Balinese Truffle Salt, a few toasted walnuts, and shavings of Parmesan. Dig in and enjoy!!