




Cappelletti with burrata green asparagus and red shrimp Mazara del Vallo






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A recipe by Andrea Cingari, chef at the Ristorante da Enzo.

Preparation

	Time required	approx. 180 minutes
	Difficulty	High - For professionals
	Dose	4 People

Features

	Dish	Fish - Red Prawns
	Typical product	Black pepper - 0 km
	Suitable in	Summer - Evenings with friends

INGREDIENTS

Fresh pasta

- 200 g white flour
- 100 g semolina
- 2 egg yolks
- Extra virgin olive oil
- Salt and pepper
- Water to taste

Filling

- 100 g fresh burrata finely chopped
- 100 g ricotta from the Maggia Valley
- 8 finely chopped green asparagus
- Salt
- Black pepper from the Maggia Valley
- Parmesan cheese
- 1 egg

Red prawns

- 4 Mazara del Vallo red prawns
- Extra virgin olive oil
- Salt and pepper
- Parsley

Green asparagus foam

- 4 green asparagus
- 1 shallot
- 2 dl vegetable stock
- 1 dl of cream
- Salt and black pepper
- 0.5 l white wine

PREPARATION

Fresh pasta

On a wooden board form a fountain with the sieved flour and semolina. Place the egg yolks, a drizzle of extra virgin olive oil and a pinch of salt in the centre. With the help of a fork begin to beat the eggs and gradually mix the flour with your hands. If necessary, add a little water at room temperature. When the dough begins to be homogeneous continue to knead with your hands for about 15 minutes. Until it becomes firm and elastic. Let it rest wrapped in transparent film for an hour.

Filling

In a bowl homogeneously mix all the ingredients and adjust them with salt and pepper.

Red prawns

Clean the shrimps from the shell and brown them quickly in extra virgin olive oil. Season with salt and pepper and add chopped parsley.

Green asparagus foam

Brown the shallot, add the previously cooked asparagus, deglaze with white wine. Add the broth, cream, salt and pepper. Reduce and blend in a blender.

Presentation

Roll out the dough on a floured surface until a thin sheet of pastry is obtained. Divide it in half and on one of the two parts distribute the filling with an icing bag. Dampen the pastry with water and cover with the other half. Go to form the cappelletti with the help of a round pastry cup. Cook the cappelletti in salted water, pass them in the pot of red shrimp.

Plating up

Serve the cappelletti with the asparagus mousse and the shrimps in a soup plate. Decorate with some green asparagus tips.