




# Beetroot ravioli with smoked butter and Ticino goat cheese fondue - The recipe






A recipe by the Flamel Bistrot & Mixology Team at the HOTEL LUGANODANTE, Lugano.

## Preparation

	Time required	approx. 120 minutes
	Difficulty	Average - For amateurs
	Portion size	8 - 10 people

## Features

	Dish	Ravioli - Vegetarian
	Typical product	Goat Cheese - 0 km
	Suitable in	Winter - Sunny days

## INGREDIENTS

### Dough

- 1 free-range egg
- 330 g pasteurized egg yolk
- 500 g 00 flour

### Filling

- 500 g beetroot
- 200 g vegetable broth
- 50 g creamed shallot
- 50 g balsamic vinegar
- 10 g salt
- 16 g agar-agar

### Fondue

- 300 g Ticino goat cheese
- 400 g water
- Salt to taste
- White pepper to taste

### Smoked butter

- 250 g Ticino butter
- 50 g homegrown mixed herbs (thyme and rosemary)
- 20 g charred powder seasoning (made from vegetable scraps crisped in the oven)

## Ravioli

## Plating up

### PREPARATION

1. Put the egg, pasteurized yolk and flour into the pasta maker and mix until you have a smooth dough;
2. Wrap the dough in cling film and leave to rest in the fridge for at least 1 hour;
3. Meanwhile, steam the beetroot and when cooked peel and cut into cubes;
4. Blend the beetroot with the broth, vinegar, shallot and salt, then strain to remove any leftover peel;
5. Pour the liquid into a pot and add the agar agar (this ingredient will allow you to obtain a liquid filling for the ravioli);
6. Bring to the boil and cook over medium heat, stirring constantly so it doesn't stick to the bottom of the pot;
7. Boil for 3 minutes and then pour immediately into an oven dish or a bowl;
8. Place the mixture into the fridge to set (Chef's tip: if possible, prepare the filling a day ahead, in order to achieve the right consistency);
9. Once well refrigerated blend on a high speed until totally smooth and silky;
10. Pour into a pastry bag and put to one side;
11. Now it's time to prepare our fondue. Place the Ticino goat cheese, water, salt and white pepper into a saucepan, stir and bring to a temperature of 70 °C, then combine with an immersion blender until the mixture is smooth and silky;
12. Dry the herbs in the oven at 200 °C for a few minutes then crisp with the help of a cooking torch;
13. Meanwhile, melt the butter in a small saucepan at 50-60 °C;
14. Dip the herbs in the cooled butter and leave to infuse for 30 minutes;
15. Filter the butter and add the burnt powder seasoning for an extra touch of taste and color;
16. With the help of a rolling pin or pasta machine, roll the dough out into rectangles (1-2mm thick);
17. Now make little heaps of filling with the pastry bag;
18. With the help of a pastry cutter wheel shape the ravioli making sure you seal them perfectly;
19. Place them on a tray with plenty of durum wheat semolina;
20. Bring a large pot of water to boil (1 liter of water approx. + 10 g of coarse salt every 100 g of pasta);
21. Put the ravioli into the boiling water and leave to cook for 1 minute stirring as little as possible and gently so the dough doesn't tear;
22. When cooked, sauté them briefly in the smoked butter.

Serve in heated pasta bowls and lastly add the warm cheese fondue and an extra sprinkle of burnt powder seasoning.