

All-Clad
presents

Tony Mantuan



Chef Tony Mantuano
Crescenza Raviolotto

CRESCENZA RAVIOLI WITH PARMIGIANO-REGGIANO AND TRUFFLE BUTTER SAUCE

[SERVES 12]

Basic Pasta Dough (recipe follows)

2 cups type 00 flour

1 teaspoon salt

8 egg yolks, lightly beaten

1/3 cup water

1 pound Crescenza cheese

1/2 stick cold butter, plus 1 1/2 cups unsalted butter

1/3 cup truffle oil

1 1/2 cups grated Parmigiano-Reggiano or Parmesan cheese

12 cloves garlic, thinly sliced, crisped in olive oil

12 small sprigs fresh rosemary

1 cup edible flower petals (optional)

Mound the flour on a pastry board or other wood or marble work surface. Make a well in the center and add the salt and the egg yolks. Using a fork, gradually fold the flour into the eggs, adding the water little by little until you have a soft dough. Knead a few times until smooth, then form the dough into a ball, wrap in plastic and refrigerate for 1 hour.

Preheat the oven to 375 degrees F.

Roll out the pasta dough into thin sheets. Using a chef's knife or pastry wheel, cut the pasta sheets into twenty-four 5-by-5-inch squares. Place the squares on a lightly floured board or cloth until ready to cook. Cut out 24 rectangles of parchment paper, each 7- by 7 1/2 -inches. Grease each piece using the cold stick of butter, leaving a 1 1/2-inch border unbuttered.

Have ready a bowl of ice water. Bring a large pot of lightly salted water to a boil. Add the pasta squares to the boiling water and cook until al dente (tender but firm to the bite), 1 to 2 minutes. Remove the pasta squares with a slotted spoon, shaking to remove excess moisture, and transfer carefully to the ice water to stop the cooking.

Working quickly, remove the pasta squares from the ice water one at a time, and lay flat on a cloth to dry. Do not overlap or the squares will stick together.

Cut the Crescenza cheese into 24 pieces, each about 2 inches wide, 2 inches long, and 1/4 inch thick. Place a piece of the cheese in the middle of each pasta square and fold the bottom and top flap of pasta over the middle, wrapping it around the cheese. Then fold the sides into the middle, burrito style. Place the raviolletto, seam side down, in the middle of a buttered parchment piece and fold the parchment around the pasta, repeating the technique used to wrap the pasta around the cheese. Place the parchment packet, seam side down, on a baking sheet. Repeat with the remaining pasta, cheese, and parchment.

Bake until the edges of the parchment paper are barely golden brown, 10 to 12 minutes.

Meanwhile, in a saucepan over medium heat, melt the 1 1/2 cups butter. Cook to a nutty brown color, 4 to 6 minutes. Stir in the truffle oil.

To serve, place 1 tablespoon of the Parmigiano-Reggiano in the center of each of 12 warmed plates. Carefully remove the parchment around a raviolletto and place it on the grated cheese. Arrange a second raviolletto next to the first. Spoon 2 tablespoons of the truffle butter over the raviolletti. Sprinkle with another 1 tablespoon Parmigiano-Reggiano. Garnish with the garlic crisps, rosemary, and flower petals, if using. Repeat to make the remaining 11 servings. Serve immediately.

Note ** Wrapped in the parchment and placed in an airtight container, the raviolletti freeze well for up to 1 month. Bake right from the freezer for 25 minutes, and continue as directed.