

Open raviole with lemon zest, creamy pistachio & fruit salad |

Recipe for 4 servings

Description

Caramelised ravioli, fresh & light lemon zest with a white chocolate pistachio cream!

Note

Make sure your raviole disks are well dipped in the butter-sugar mixture. You can serve the raviole warm or cold.

Ingredients

Pasta

- 110 Gr Flour
- 1 Unit(s) Egg
- 2 Gr Salt
- 0.50 Unit(s) Lemon
- 10 Ml Olive oil

- Butter

Fruits

- 0.50 Tray(s) Strawberry
- 0.50 Tray(s) Raspberries
- 1 Unit(s) Banana
- 0.25 Unit(s) Pineapple
- 0.50 Tray(s) Blueberry
- 1 Unit(s) Granny smith apple
- 1 Unit(s) Fresh mango
- 1 Unit(s) Lime zest(s)

- Butter

Preparation

- Preparation time **45 mins**
- Resting time **120 mins**

Mise-en-place

Zest all the lemons out and press the juice.

Proceed into making the dough. Make sure to give it 2hours or at the very least, 30mins of resting time in the fridge.

Pistachio cream

- 75 Ml Milk
- 75 Ml 35% cooking cream
- 10 Gr Pistachio paste
- 2 Unit(s) Egg yolk
- 15 Gr Sugar
- 2 Leaf(ves) Gelatin
- 125 Gr White chocolate

- Butter

Topping

- 40 Gr Hazelnuts
- 2 Tbsp Icing sugar

- Butter

Making of; Pasta

For the dough, throw all the ingredients in a kitchenaid; the flour, the lemon olive oil, the egg, salt and the lemon zest. Mix everything gently for 2-3mins. Finish with your bare hands a good 10mins until the dough is smooth and not lumpy. Let it rest with a cloth or saran wrapped.

Using; the pasta

With a rolling mill, lay down the pasta by proceeding to a thickness of 6, then 4 and then 2. Flour it all. With a couple of cookie cutters, cut the pasta and on a cooking tray covered with fine cornmeal, lay them all so they don't stick to one another.

Put a humid cloth on top of them. Reserve.

Cook every one of them for 1min into salted boiling water. Make sure to take them out while still al dente. Reserve on a plate covered with a dry cloth, to take out a maximum of water out.

White chocolate pistachio cream

In a stewpot, heat up the milk, the cream and the pistachio paste. In a bol, whisk well the egg yolks and the sugar altogether until it whitens up. In 3 batches, pour the liquid mixture on the eggs. Then put everything back on the heat, low temperature and stir gently until it thickens. Add the gelatine and blend it well. Add in the chocolate and let it melt. Make sure the mixture is homogenous.

Reserve.

Fruits

Pick 3 fruits of your choice, varying on the season, if accessible, then cut them into brunoise or slice them. 5mins before serving you can add sugar on them, in a bol, although this is entirely facultative.

Heat the hazelnuts in a medium-hot pan with the icing sugar. Once the sugar's all melted and caramelised, reserve. Once properly cooled down, crush them!

Montage

In a high heated pan with a couple knobs of butter and sugar, lightly caramelised, cook the pasta discs.

Make sure they are crispy. Reserve.

Lay down 2 caramelised discs in the very center of a plate, deep or not. Place a nice and smooth creamy pistachio ball, in the middle of each. Here & there, put some fruits, then the caramelised nuts all over the fruits and then the cream. Cover them all while making sure it is generously looking with some cream falling out of the ravioli.

Pour some cooking caramelised juice all over. Finishing touch is lime zests all over.

Bon appétit!