



---

# Trattoria al Paradiso

---

## Chestnut Flour Tortello with Porcini Mushroom & Brown Butter Foam

### Tortello Dough

- 225g 00 flour
- 200g fine semolina
- 75g chestnut flour
- 4 eggs
- 1 egg yolk

### Method

- work the flours and the eggs in a planetary mixer.
- add the oil after the eggs. In case the dough is too dry, add water 15 g at a time.
- rest the dough for at least one hour in the fridge.
- once the dough rested, roll it out with a pasta machine at a thickness of 0.6 mm.

### Porcini filling

- 300g porcini mushroom
- 100g ricotta
- 1tbsp Parmigiano Reggiano
- 3g *Agaroles 30*
  - garlic
  - salt
  - pepper
  - sage
  - rosemary
  - black tea

### Method

- dissolve *Agaroles 30* in the hot black tea.
- pan-fry the porcini with the garlic, salt, pepper, sage and rosemary.
- pour some black tea over them. Once they are cooked, thoroughly dry the porcini and slice them finely.
- mix the mushrooms with the ricotta, one tablespoon of Parmigiano Reggiano and salt and pepper to taste.
- using a piping bag pour the filling in the tortello and close it.

### Brown Butter Foam

- 150g butter
- 900g beef stock
- 9g *KonjaVIS*

### Method

- cook the butter over low heat until it melts and lightly browns.
- mix the butter, stock and the *KonjaVIS* in the Thermomix.
- rest the product in the fridge for one hour.

---

### Plating

- cut squares out of the pasta sheets
- place a little bit of the mushroom filling in the middle of the square and fold over so that opposing corners meet.
- using your wet finger seal the tortello and boil in water.
- place the butter foam in the middle of the plate.
- rest a few tortelli over the top of the foam and garnish with calamint if possible



*Chestnut Flour Tortello with Porcini Mushrooms & Brown Butter Foam*