



Trattoria al Paradiso

Coffee Tagliatelle with Silene Herbs & Asparagus

Tagliatelle

- 1.4kg 00 flour
- 600g fine semolina
- 1l eggs
- 70g ground coffee

Method

- use a mixer to blend all the ingredients together.
- work the dough for about 40 minutes.
- once the dough has been kneaded roll it out to desired thickness and cut to form tagliatelle.

Silene Herbs Cream

- 250g cooked Silene herbs
- 250g fresh Silene herbs
- 700g water
- 4-5g *KonjaVIS*
- 2tbsp extravirgin olive oil
- 1 lemon, juiced
- salt
- pepper

Method

- pour all the ingredients into the Thermomix and set it to its highest setting.
- the resulting product is Silene herbs flavoured water.
- reduce over low heat (don't bring it to the boil).

Asparagus

- green asparagus tips
- white asparagus tips
- extravirgin olive oil
- salt
- pepper
- vegetable stock
- garlic

Method

- pan-fry the asparagus with a little oil, salt, pepper, vegetable stock and one unpeeled garlic clove until they become crunchy.
- proceed to toast the green asparagus over a hot plate.

Wild Asparagus Texture

- 600g wild asparagus
- 400g water
- 8-10g salt
- 2tbsp extravirgin olive oil
- 4tbsp vinegar
- 2.5g *KonjaVIS*
pepper

Method

- poach the asparagus in salted water and add the vinegar to prevent the asparagus from oxidizing.
- cool the asparagus in water and ice and then put them into the Thermomix with water, salt, oil and pepper and blend them.
- pour the resulting liquid in a fine sieve and then add the *KonjaVIS* while whisking to disperse it.
- rest the product in the fridge for one hour.
- this can be used cold or warm.

Plating

- boil the tagliatelle and, once they are ready, fry them quickly in the cooking juices of the asparagus adding a little oil.
- place the tagliatelle on top of the Silene herbs cream in the middle of the plate and garnish with the asparagus and the caramelized green asparagus tips.



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