

# q cuisine: with HOBBY CHEF CHAPMAN

## Raviolo with liquid egg, white asparagus and morels

**Preparation** | Soak the dried morels in water, preferably overnight. Rinse the softened morels well, pat dry and finely chop. Sift the soaking water through a coffee filter and set aside.

Mix the ricotta with the finely chopped morels and season with salt and pepper. Put the filling in a piping bag.

Roll out the fresh pasta and cut eight equal parts. Apply a ring with the filling on the pasta parts. The ring should leave room for the yolk. Carefully separate the egg yolks from the egg whites and let them slide into the middle of the filling.

Moisten the pasta around the filling with a little water and carefully cover with a pasta part. First press around the filling, then around from inside out, being careful not to create any air bubbles.

Cut in half the fresh morels and wash well, then dab them dry.

Peel the asparagus in the lower half generously with the peeler so that the fibrous, hard peel is gone. Cut the asparagus to the appropriate length of the plates.

**Preparation** | Boil the soaking water of the morels in a sauce pan and reduce slightly. Add the cream and bring to the boil. Add 1 teaspoon of soy sauce and season with pepper and salt if necessary.

Boil water in a deep pan with salt, a teaspoon of sugar and a little butter. Put the asparagus heads up in the pan and reduce the heat so that the water boils only lightly. Leave the asparagus for 12-15 minutes.

Boil the water in a large saucepan with salt and gently slide the egg raviolo into the simmering but not boiling water (reduce heat). Do not cook the raviolo for more than 2 minutes otherwise the egg yolk will solidify.

Melt some butter in a frying pan and toss the fresh morels in the butter.

Froth the morel cream sauce with an immersion blender.

**Serve** | Place the asparagus on the plates. Lay one raviolo each on top. Scatter the fresh morels and spoon the frothed sauce over. Finally, decorate with coarsely chopped wild garlic.

### Ingredients

3-5 white asparagus per person

50 g of fresh morels

40 g of dried morels

300 g ricotta

2 dl cream

4 medium sized eggs

1-2 pack chilled fresh pasta dough, it should be enough for eight pieces of about 15 x 15 cm

1 bunch of wild garlic

Salt, pepper and soy sauce for seasoning

### For 4 people

Preparation time: 90 minutes

Cooking time: 20 minutes

