

Black tortellini with ricotta

With smoked salmon, lime, green peppercorns and a mild tomato sauce

Serves 10

Ingredients

TORTELLINI

- **500 g** flour
- **5** eggs
- **1 tbsp** squid ink (sepia)
- salt
- **1 tub** ricotta
- **½ bunch** basil
- pepper

SAUCE

- **1 tbsp** olive oil
- ½ onion, finely chopped
- **1 tsp** green peppercorns
- **½ tin** chopped tomatoes
- juice of ½ lime
- **1 sprig** parsley
- salt and pepper

TO SERVE

- **250 g** smoked salmon fillet
- **1 tub** rocket
- piece of Grana Padano

Method

TORTELLINI

1. Knead the flour, eggs, squid ink and a pinch of salt into a smooth dough. Leave to rest for half an hour.
2. Mix the ricotta with a fork with some salt, pepper and the chopped basil and spoon it into a piping bag.
3. Roll out an egg-sized piece of dough at a time with a little flour through the pasta machine into a long, thin sheet. Start at the widest setting and go one setting thinner each time.
4. Cut the sheet into 5 × 5 cm squares and pipe a little ricotta onto each square.
5. Moisten the edges with a wet brush and fold the tortellini (the chef will demonstrate).
6. Cook the tortellini for a few minutes in plenty of salted water until they float.

SAUCE

7. Fry the onion in the olive oil.
8. Add the peppercorns and chopped tomatoes and season with lime juice, salt and pepper.
9. Roughly chop the washed parsley and scatter it over the sauce.

TO SERVE

10. Place a little washed rocket on warm plates and divide the tortellini on top.
11. Cover with pieces of salmon and spoon the sauce alongside.
12. Grate some Grana Padano over the top and serve with freshly baked bread.

EQUIPMENT

Pasta machine, knife, fork, piping bag, pastry brush, bowl, pasta pan, saucepan, grater