

Seafood tortelli with fish ragout and cherry tomatoes

Tortelli are a type of stuffed pasta that lends itself perfectly to the creation of delicious recipes and very tasty and refined first courses, with this variant of fish and cherry tomatoes you will bring the tradition of good Italian cuisine to the table, and you will see that they will conquer your guests at the first bite!



3h



4 portions

Ingredients for the dough

10,58 oz 00 flour
3 pcs eggs
3 gr salt

Ingredients for the filling

14,10 oz sea bass / swordfish / prawns (to taste)
q.s. shallot
q.s. salt q.b. pepe

Ingredients for fish sauce and cherry tomatoes

3,52 oz octopus
3,52 oz small scallops
3,52 oz cuttlefish
3,52 oz confit cherry tomatoes (see recipe below)
q.s. shallot
q.s. fish soup

Procedure

Cook the fish meat with a pinch of shallot, salt and pepper. Switch to the knife without reducing too much and let it cool. Prepare the dough by mixing the ingredients well and leave it to rest in the fridge for about two hours. Pick up the dough and roll it out. With a pastry cutter cut into homogeneous squares. Put the filling in a sac-a-poche and fill the center of the pasta. Close each individual tortello. Bring salt water to the boil in a saucepan. Spend the tortelli in boiling water for a maximum of one minute, put them on a clean cloth to dry and chop them. To prepare the ragù, chop the shallot and the molluscs with a knife, taking care to leave some canestrelli whole. Pour a drizzle of oil into a pan and brown the shallot. Add the cherry tomatoes, let them dry a little and add the chopped and whole molluscs. Cook a few minutes on moderate heat keeping a saucepan with fish stock handy to add from time to time if our sauce gets too thick. Once the sauce is ready, remove the tortelli from the blast chiller, place them in a non-perforated baking tray with parchment paper and cook them according to the table. Add them to the sauce and mount the dish.

PHASE	TEMPERATURE	TIME	PROBE	HUMIDITY	FAN	PRE-HEATING
1	204,8 °F	6'	/	100%	V5	ON

Chef's tips

Using a dough sheeter instead of a rolling pin will help to have a more homogeneous result with less effort. For the filling, it is better to use only one variety of fish, thus avoiding cancellation of flavors.