



RYE AND CHESTNUT RAVIOLI WITH CAMOMILE FLOWERS AND SALAMIS BY FRANCO AND PAOLO

- For 4 people, Recipe by Flavio Lardi - Chef at Hotel La Romantica -

For the pasta:

- 180 grams of rye flour from Valposchiavo
- 70 grams of semi-white flour from Campicoltura Poschiavina
- 1 egg
- 100 ml of milk
- 1 knob of butter
- 1/2 teaspoon of ground cumin

For the filling:

- 200g of fresh ricotta from Poschiavo
- 10 smoked dried chestnuts soaked overnight, boiled until soft
- 20g aged cheese from Poschiavo « Pressato»
- 50g cubed Salamais
- Nutmeg
- Fine salt
- Black pepper

For the seasoning:

- 150g grated pressed cheese from Poschiavo
- 20g chopped onion
- 10 smoked dried chestnuts soaked overnight, boiled until soft, crumbled
- 50g butter
- A pinch of dried chamomile flowers
- 150g Salamais from Fattoria Isepponi Al Canton

Procedure:

Combine the flours with cumin, make a well in the center, add the egg, knob of butter, and start kneading, adding as much milk as necessary to work the dough.

Transfer the dough onto a floured work surface and knead until you obtain a fairly smooth ball. With this dough, form 4 long sheets and make the ravioli.

Cook them in plenty of hot water.

Season with cheese, melted butter, and chamomile flowers.

