



CHOCOLATE RAVIOLI WITH SHRIMP

A balance of flavors in these surprising ravioli. The sweetness of the shrimp and vegetables is enveloped by the savory taste of the cocoa in the dough.



INGREDIENTS:

400 g flour
100 g Emilia bitter cocoa powder
5 eggs
300 g ricotta
200 g chopped shrimp
100 g Grana Padano
1 tbsp chopped Italian parsley
some salt and curry powder
1 leek cut into rounds
4 julienned zucchini
some chopped datterino tomatoes
1 clove of garlic
1/2 cup white wine
some chili pepper
some salt
some extra virgin olive oil



Difficulty
HARD



Preparation
48 min



Portions
4

1

First, place the flour on a flat surface and create the classic fountain, then add the eggs and start mixing the flour and cocoa powder by hand, starting from the edges of

the fountain. Mix for 15-20 minutes by hand, combining the ingredients well and making sure to add more flour to the workspace as needed. Continue until the dough is compact and homogeneous. Set aside for 30 minutes. Prepare the ravioli filling: chop the shrimp and add to the ricotta, along with the Grana Padano, the parsley, the curry and salt.

2

Prepare the ravioli: roll out two layers of the dough, then place the filling on one layer in portions leaving enough distance between them. Cover dough with filling and then add the other layer of dough. Press down between the filling portions to seal the two layers. Using a pasta wheel, cut the ravioli in equally sized squares.

TIP

Cooking in plenty of water.



- 3 Prepare the ravioli sauce: put a small amount of oil in a pan and heat for a few minutes, then add the chili pepper to taste and a clove of pressed garlic. Let brown, then remove. Then add the leeks, zucchini and tomatoes, then salt. Add the wine and reduce. Continue cooking for a few minutes. Final preparation of dish: cook for a few minutes. Using plenty of salted water, boil the ravioli for about 3 minutes, then drain and add to the sauce and heat. Plate and serve.