

Kamut ravioli with topinambur



Serves 🍴🍴

Ingredients

Pastry

170 gr of wheat flour kamut® | 80 gr of water

Filling

70 gr of half ripe sheep cheese | 180 gr of topinambur | 1/2 teaspoon mint | a pinch of salt

Sauce

120 gr topinambur | 4 tablespoons of extra virgin olive oil
1/4 clove of garlic | salt and pepper | 20 gr of ripe sheep cheese (optional)

Method

Prepare the pastry working flour and water to form a homogeneous compound and with a smooth surface. Roll out the dough with a rolling pin until it becomes about 1 mm thick and let it rest between two cloth in the meantime that you prepare the filling. Wash with a sponge the topinamburs, steam for about 15-20 minutes (depending on their size), then remove the peel and mash in a plate with a fork. Add the cheese grated to julienne, mint and a pinch of salt and mix well. Get from the pastry many squares of about 7X7 cm, place at the center of each square half teaspoon of the filling, brush the edges with a little water, close to form a bundle and pressing down the edges of pasta. Bring to boil salted water and cook the stuffed pasta for 4-5 minutes. Meanwhile prepare the sauce, whisking the remaining topinambur, garlic, olive oil, salt and half ladle of cooking water. Put 2-3 tablespoons of sauce on the plates, put over the stuffed pasta well drained, sprinkle with black pepper, a drizzle of olive oil and cheese if you like.

P.S. The mint, if you don't like it, may be replaced by parsley.