



05 / Asperges

05 / **First courses**

TORTELLONI (FILLED PASTA) WITH MASCARPONE, GREEN AND WHITE ASPARAGUS TIPS AND SAGE

🕒 60 MIN / 🍴 MEDIUM

Wash and cook the spinach in the water clinging to the leaves then squeeze well. Divide the pasta ingredients in two and knead together the eggs, flour, semolina and salt for the white pasta and the eggs, flour spinach and salt for the green pasta. Leave the pasta to rest, wrapped in cling film, for about 2 hours.

Ingredients for 4 people:

For the tortelloni:

400 g '00' type flour
100 g durum wheat
semolina flour

3 whole eggs
4 egg yolks
25 g extra virgin olive oil
from Lake Garda

50 g fresh spinach

For the filling:

250 g mascarpone
100 g fresh ricotta
30 g grated Grana cheese
5 g chives
salt and pepper to taste
10 g breadcrumbs
40 g leeks
15 g shallot

For the sauce:

200 g white asparagus
200 g green asparagus
50 g shallot
100 g extra virgin olive oil
from Lake Garda

100 g butter
salt and pepper to taste
20 g sage

To garnish:

mature Asiago cheese
red basil leaves

Gently soften the chopped leeks and shallot in a pan with the oil, salt and pepper, then leave to cool.

Mix all the ingredients for the filling together in a bowl: mascarpone, ricotta, grated grana cheese, chives, salt, pepper and breadcrumbs, then add the cooled leek mixture.

Roll out the pasta using a rolling pin. It doesn't need to be too thin – about 2-3mm, so that it doesn't tear when lifted. Cut out circles of about 6cm in diameter, and using a piping bag, pipe small balls of the filling into the centre of each. Fold each circle into a semi-circle and pinch closed.

Cook the two types of asparagus in a pan with the olive oil and butter, shallot and sage. Bring a pan of water to the boil, add salt and gently lower the tortellini into the water.

Cooking time will depend upon the thickness of the pasta, so tasting is recommended.

While they are still 'al dente,' scoop them out and add to the pan with the asparagus.

Toss very carefully adding a little of the pasta cooking water if required.

Transfer the tortelloni to serving plates and sprinkle liberally with grated Asiago cheese and red basil leaves.

White asparagus from Zambana

Zambana asparagus is a completely white variety, as it is grown without any light at all, which blocks the natural photosynthesis.

It was the first asparagus to be listed by the Slow Food movement.

It gains its unusual characteristics, such as its delicate flavour, tender stems and lack of fibre, from the special soil in which it is grown, the climate and the growing methods.



Grana Trentino

The area where Trentino-style 'Grana Padano' comes from is in the province of Trento. It is a half-fat, hard cheese, cooked and slowly matured, made with raw milk from two separate milkings, rested and then partially skimmed to separate it. Whey and rennet are added to the milk and it is then salted in a strong brine solution.

We recommend it as a starter accompanied by a sparkling Trentino spumante and to end the meal with either a red Marzemino d'Isera or a Teroldego Rotaliano.

