

MORBIDELLE (OR DUMPLINGS) WITH RICOTTA AND MONTASIO FONDUE



Tipo di Montasio: Stagionato (più di 10 mesi)

Portata: Primo Piatto

Tempo di preparazione: Un'ora

Difficoltà: Media

Ingredienti:

Ingredients for 4 persons

- ½ kg of ricotta
- 4 egg yolks
- 4 spoons of flour
- 4 spoons of grated bread
- 4 spoons of grated, aged Montasio

For the sauce

- 200 g of lightweight chicken broth
- 1 spoon of starch
- 200 g of aged Montasio
- 50 g of butter in nuts
- 1 small white truffle

Descrizione:

Pour all the ingredients in a bowl or a glass container and knead. In the meanwhile, boil a lightweight chicken broth. Prepare the morbidelle using 2 spoons, with subsequent movements of one spoon into the other to get the peculiar "à chenél" shape, like an elongated dumpling. As they are ready, pour the morbidelle into the broth and cook for 6/8 minutes. Place in the plate radially, 5/6 morbidelle per serving. Pour the Montasio sauce to taste, and then serve.