



Pizzoccheri



To prepare the pizzoccheri dough

Mix the flour and salt in a bowl. Add the egg yolk, gradually add water and knead everything to a medium-firm dough. The dough should be elastic. Cover and leave to rest at room temperature for about 30 minutes. Roll out the dough to a thickness of 2 mm and cut into strips 5 cm long and 1 cm wide.

To prepare the garnish

Finely chop the shallots. Gently melt the butter in a pan and add the shallots. Cook until golden. Season with salt and pepper and add the whole spring onions and the cabbage leaves, cut into 2 x 2 cm cubes. Season again well to taste and, with a ladle, add a little of the pasta cooking water, reduce everything and thicken slightly with knobs of butter.

Rezept für 4

Ingredients for pizzoccheri dough

300 g buckwheat flour
200 g white flour
2 egg yolks
Salt
300 ml water
Nutmeg

Ingredients for garnish

50 g butter
8 spring onions
2 shallots
1 clove garlic, finely chopped,
fried
3 large Savoy cabbage leaves
60 g chanterelles, cooked
16 wafer-thin bacon slices
100 g mature hard cheese
Crisp fried onions
Sage leaves
Chervil
Salt and pepper

Ingredients for apple purée

4 apples
100 g sugar
500 ml white wine



To prepare the apple purée

Peel and quarter the apples and remove the cores. Caramelize the sugar in a pan and add the apples and wine. Cover the pan and simmer everything gently. When the apples are soft and almost all the liquid has evaporated, remove the pan from the heat. Add the apple pieces to the Thermomix and blend until a fine purée is formed. Pass the purée through a sieve and put in a cool place.

Anrichten

To serve

When the pizzoccheri float to the top, remove with a slotted spoon and add to the pan with the vegetables. Toss everything together well, season again well to taste and add the freshly chopped chervil and the chanterelles. Either leave in the pan or serve on a plate. Fry the wafer-thin bacon slices in the pan until crisp. Shortly afterwards, add the sage leaves and fry until crisp. Arrange them on top of the pizzoccheri. Then grate the cheese over the dish, arrange the onions and garlic on top and serve.

Quick tip

Serve this dish with apple slices instead of the apple purée. Potatoes can also be added to this recipe.