

Miele
GALLERY

ON BANK

BEET AGNOLOTTI WITH RICOTTA AND HERBS

INGREDIENTS

For the Beet Purée:

2 small beets (approximately 7 ounces), rinsed and trimmed

For the dough:

10 oz unbleached flour

5 lg egg yolks

1 whole large egg

4 tbs beet purée (see note)

1 tsp kosher salt, plus more for salting water

For the filling:

1 tub ricotta cheese

2 tbs herbes de provence

½ cup panko or bread crumbs, finely blended

Salt and pepper



PREPARATION

Steam trimmed beets in 212 for approx. 45 minutes. Peel beets when cooled and puree. Set aside.

Make Filling:

In a bowl combine ricotta, crumbs, salt, pepper and herbs and mix well. Filling should be somewhat soft but not wet. Add more crumbs if it is too wet. Set aside until ready to fill pasta.

To Make the Dough: On a large, clean work surface, pour flour in a mound. Make a well in the center about 4 inches wide. Pour whole egg, egg yolks, beet purée, and salt into well and, using a fork, beat thoroughly. When combined, gradually incorporate flour into the eggs until a wet, sticky dough has formed.

Using a bench knife, scrape excess dough from fork and fingers. Begin to fold additional flour into the dough with the bench knife, turning the dough roughly 45 degrees each time, until dough feels firm and dry, and can form a craggy-looking ball, 2 to 5 minutes.

Press the heel of your hand into the ball of dough, pushing forward and down. Rotate the ball 45 degrees and repeat. Continue until dough develops a smooth, elastic texture similar to a firm ball of Play-Doh. If dough feels too wet, add flour in 1 teaspoon increments. If dough feels too dry, add water slowly using a spray bottle.

Wrap ball of dough tightly in plastic wrap and rest on countertop for 30 minutes.

To Roll the Pasta: Meanwhile, place a sheet of parchment paper on a tray or cutting board and dust lightly with flour. Unwrap rested dough and cut into quarters. Set one quarter on work surface and re-wrap remaining dough. With a rolling pin, flatten the quarter of dough into an oblong shape about 1/2 inch thick.

Set pasta maker to widest setting and pass dough 2 times through the machine at this setting. Set pasta machine to the next setting down and pass the dough through 2 times. Set pasta machine to the next setting down and pass through 2 times.

Lay on floured surface and make shapes with a cutter. Brush with egg wash and place a small ball of cheese filling on top. Place a dough piece on top and press the dough around the filling trying to release air inside. Continue until all agnolotti are made.

Brush oil on perforated steam tray and lay pasta on top. Steam for 10 minutes.

Serve with browned walnuts and butter sauce.