

MUSHROOM AGNOLOTTI

Recipe inspired by & curated to pair with 2020 Quails' Gate Pinot Noir.



Ingredients

Pasta dough

500 g flour
250g whole egg
5g salt
200g spinach puree

Pasta filling

200g ricotta
200g mushrooms chopped finely
1 shallot diced
1 clove garlic diced
100g butter
5mL truffle oil
1kg celeriac peeled
300mL milk
200g spinach
20g parmesan cheese
20g pickled onion

Recipe

1. Combine pasta dough ingredients and knead until you have a smooth dough, allow to sit for 2 hours ideally or overnight.
2. Combine 500g of the celeriac with the milk and cook on a low heat until the celeriac is soft. Blend until you have a smooth puree and season to taste.
3. Sweat the shallot and garlic in the butter, add mushrooms and cook until soft. Cool and fold into ricotta. Season to taste.
4. Roll pasta and stuff with ricotta filling, this can be an Agnolotti as pictured or any shape you would like to try.
5. Dice the remaining celeriac into 1cm cubes.

To Serve

1. Sweat diced celeriac in butter until soft, fold spinach in at the last moment.
2. Cook pasta in boiling water for 2 minutes, strain and season with truffle oil.
3. Warm celeriac puree.
4. Garnish the dish with shaved parmesan and pickled onion.