



## Artichoke Agnolotti with Cinco Jotas



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***Restaurant: Restaurant Daniel***

### **Ingredients (Serves 8)**

#### **Agnolotti Pasta Dough**

- All-purpose flour (3.6 cups / 450 g)
- Semolina flour (1.2 cups / 115 g)
- 5 medium eggs
- Salt (a pinch/ 2 g)
- Egg beaten with 1 tbs water

#### **Agnolotti Filling**

- Olive oil (3 tbs / 40 g)
- Onion, sliced (5 oz / 150 g)
- Garlic clove, minced
- Sachet (1 sprig thyme, 1 bay leaf and 1 tsp. each fennel seed, coriander, and anise seeds wrapped in cheesecloth and tied with butcher's twine)
- 8 globe artichokes, peeled, hearts removed and sliced
- Dijon mustard (1 tsp / 10 g)

- Pinch Espelette pepper, salt and pepper to taste

#### **Tomato Confit:**

- 20 ripe plum tomatoes
- Olive oil (3 tbs / 40 g)
- Salt (.5 oz / 12 g)
- Sugar (a pinch/ 2 g)
- 4 garlic cloves, peeled, split, germ removed, finely sliced
- 10 basil leaves
- 4 sprigs thyme, leaves picked
- 2 bay leaves, torn into smaller pieces

#### **Pickled Shallots**

- 2 shallots, finely sliced
- Aged sherry vinegar just to cover

**Broccoli Rabe:**

- Broccoli rabe stems (1.2 cup / 300 g)
- Brown butter (3.5 tbs / 50 g)
- Olive oil (3.5 tbs / 50 g)
- Broccoli rabe florets (1 1/5 cup / 200 g)
- Garlic clove
- Chili flakes to taste
- Salt and pepper to taste

**Emulsion**

- Milk (2 cups / 500 g)
- Cinco Jotas ibérico ham fat or trimmings (the bone would

work great for this) (3.5 oz / 100 g)

- Lecithin (1/2 tsp / 2.5 g)
- Salt and pepper

**Garnish:**

- Butter (1/2 cup / 125 g)
- Crushed hazelnuts (1/3 cup / 60 g)
- Diced Cinco Jotas ham (4 oz / 120 g, .5 oz / 15 g per person)
- Chives (1 cup / 25 g)
- 16 Manchego cheese shavings
- Arugula (1 cup / 20 g)
- *Sherry wine to taste*

**Directions****To make the Agnolotti filling:**

- 1 Heat 30 g of the olive oil in a large saucepot over medium heat.
- 2 Add onion, garlic and sachet with a sprinkle of salt and pepper and cook, stirring until tender and translucent.
- 3 Add artichokes and continue to cook, deglaze with enough water to cover the bottom of the pan and simmer until the artichokes are tender.
- 4 Remove sachet and transfer contents to a blender. Puree on high speed to make a very thick, smooth puree.
- 5 Add mustard, Espelette pepper, salt and pepper to taste.
- 6 Chill and transfer to piping bags.

**For the Agnolotti dough (can also be made into ravioli)**

1. Combine both flours, eggs and salt in a bowl. Process for 2 minutes in a food processor (use the plastic blade).
2. Transfer to a floured work surface and knead the dough by hand until well combined, about 5 to 8 minutes.
3. Wrap in plastic wrap and refrigerate overnight or for at least 3 hours
4. Line a baking sheet with parchment paper and lightly dust with flour. Remove dough from refrigerator, unwrap and flatten into 3x4-inch rectangle.
5. Pass dough through pasta machine until thin enough to see your hand through. Cut dough into 12"x2" strips and place on prepared baking sheet. Cover with plastic wrap and repeat until all of the dough is rolled out.

6. Lay 1 rectangle of pasta dough on cutting board and pipe a ½-inch line of filling down the length of the pasta sheet.
7. Using pastry brush, lightly wet dough around filling with water.
8. Lift side of pasta closest to you and lightly roll the pasta over the filling one complete time. Then gently press down to complete one complete roll over the filling.
9. Using a knife, cut the dough leaving a 1" overhang of pasta. Then using your finger and thumbs pinch the dough about 1.5" apart from each other to create a small dumpling while also pushing down to seal. Do this the entire length of the pasta sheet. It should look like a small mountain range.
10. Then use the bicycle cutter to cut between each dumpling to fully seal them. Pinch each side of the agnolotti to be sure they are properly sealed. Repeat until all dough is used.
11. Store the agnolotti on a sheet tray dusted with flour. Cover with a dry towel and refrigerate until ready to cook.

**To prepare the tomato confit:**

1. Preheat the oven to 200° F (93° C).
2. Bring a large pot of water to a boil and set aside a bowl of ice water.
3. Core the tomatoes and score their bottoms with an X.
4. Boil the tomatoes in small batches for approximately 5 seconds to loosen the skins and then transfer to the ice water to chill.
5. Peel the tomatoes, split them in half lengthwise, and scoop out their seeds with a spoon.
6. Line 2 baking sheets with aluminum foil. In a large bowl, toss the tomatoes with the oil, salt, sugar, garlic, herbs, and some freshly-ground pepper.
7. Arrange the tomatoes cut side down in a single layer on the baking sheets and scatter the rest of the ingredients around them. Bake the tomatoes for 2 hours, flip them, and bake for another 2 hours or until they have reduced in size by half and look dehydrated.
8. Remove the baking sheets and cool at room temperature. Transfer the tomatoes to a non-reactive covered container and pour any remaining oil from the pan over top.
9. Refrigerate for up to 2 weeks.

**For the shallots**

1. Combine the julienne shallots and vinegar in a small pot and bring to a boil.
2. Remove from heat and allow them to cool to room temperature.
3. Refrigerate overnight before using.

**Prepare the broccoli rabe**

1. Blanch the broccoli rabe stems until they are fork tender. Puree the cooked stems in a blender and then stream in the brown butter. Season with salt and pepper.

2. Sauté the broccoli florets with the olive oil, garlic, chili flakes, salt and pepper until just tender.

#### **To prepare the emulsion**

1. Bring the milk and Cinco Jotas scraps to a boil, then reduce to a simmer. Cook for about 30 minutes. Then whisk in the lecithin.
2. Season the emulsion with salt and pepper, then cook for an additional 2 minutes.
3. Strain through a chinois and reserve for later use.
4. Foam with a hand blender as needed.

#### **To cook the Agnolotti pasta:**

1. Bring 1 gallon of water with 1 tablespoon salt to a boil.
2. Plunge in the Agnolotti pasta and boil for 3 minutes.
3. Delicately remove the Agnolotti pasta with a mesh strainer.
4. While the pasta is cooking, gently melt the butter in a large pan. As soon as the pasta is done, toss it in the butter to coat, add a splash of sherry wine, and the diced Cinco Jotas and hazelnuts.

#### **Presentation**

1. Place a small amount of the broccoli rabe puree at the bottom of each plate. Then place 8-10 glazed agnolotti on top of the puree.
2. Artfully place 4 pieces of the tomato confit, about 6 pieces of the broccoli rabe and two pieces of Manchego cheese around the pasta.
3. Finish the dish with 3-4 spoonsful of the foam and a few arugula leaves for garnish.