

## Emmer-Wheat-Ravioli with Fresh Goat Cheese, Sage-Shallot-Butter, and Watercress Salad

Recipe for 4 persons

Cooking with Stefan Rottner, member of the “Jeunes Restaurateurs,” Nuremberg.

The seasons provide Stefan Rottner with orientation when cooking: “Everything grows when humans need it. During the cold season the body needs calories, such as braised calf cheek. In spring, the body wants to cleanse itself, and so the first young vegetables grow.” He took on his grandmother’s culinary philosophy. “Cooking is an industrial art,” says Rottner. “Art comes from skill and not from desire, otherwise it would be called fart’ (translator’s note: rough translation of a saying by Bavarian comedian Karl Valentin, ‘Kunst kommt von Können und nicht vom Wollen, sonst hieße es ja Wunst’) – and the same holds true for cooking.”

## Pasta Dough

Sift the emmer flour and form into a ring. In the middle of the ring, deposit the whole egg, egg yolk, olive oil, and water. Gradually mix the flour with the ingredients in the middle to make a firm dough. Knead the dough until it has an elastic consistency. Let dough sit covered in refrigerator for 1 – 1 ½ hours.

### Ingredients

150g	Emmer flour	25g	Whole egg (fresh)
20g	Egg yolk (fresh)	10g	Olive oil (cold-pressed)
4g	Water		

## Ravioli Filling

### Preparation

Pluck the goat cheese into small pieces. Finely dice shallots. Sauté shallots until they are translucent. Wash basil, pluck leaves, pat dry, and cut into fine strips. Mix fresh goat cheese, parmesan, egg yolk. Add tomatoes and basil, salt and pepper to taste.

### Ingredients

150g	Fresh goat cheese	50g	Grated parmesan
1	Egg yolk	10g	Butter
10g	shallots	20g	dried tomatoes cut into small pieces

### Further ingredients

Basil Salt Freshly milled white Pepper

## Dressing for the Watercress Salad

### Ingredients

1/8 l	Vegetable broth	1 tsp	Mustard (moderately spicy)
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Olive oil, Grapeseed oil, Walnut oil, Rapeseed oil, Pumpkin seed oil, Sherry vinegar, Balsamic vinegar. Ratio Oil to Vinegar 3:1, Salt Pepper Sugar.

## Preparing the Dish

Roll out the ravioli dough very thinly into two equally large pieces. Dress one of the pieces of dough with small portions of the filling and brush the pieces in between the portions of filling with water. Using a rod, firmly press in the spaces between the portions of filling. Using a dough cutter, cut out the individual raviolis. Then drop the ravioli into a pot of boiling water and bring again to a quick boil. Melt butter until it foams (it’s fine if the butter browns), add sage and shallots to the butter.

## Presentation

Marinate the salad and arrange on a separate plate. Remove the ravioli directly from the water and toss in the melted sage-shallot-butter. Serve ravioli in deep plates; sprinkle grated parmesan over ravioli.

## Tips for the Dish

### About the Dough

Dough needs strength and patience. And consistency. That's why it is necessary to knead the dough until it is no longer sticky. Egg or no egg in pasta? That's almost a philosophical question. Rottner uses one egg for every 100g of flour. Before letting the dough sit, Rottner wraps the dough in saranwrap so it doesn't dry out. Before starting, he generously dusts his work station with flour, and continues to dust with more flour. He uses a machine to roll out the dough. Small pasta machines work well for making ravioli: The strips of dough don't have to be wide. If the dough is sticky, coat it in flour.

### About the Filling

Dice the shallots. Use half for the filling and the other half for the sage butter.

### About Making the Ravioli

Be generous in terms of the dough. Leave two fingers space between each ravioli. The rest of the dough that remains after cutting out the ravioli can be kneaded together and made into pasta noodles. There are many ways to make the strips of dough into ravioli. In his studio kitchen, Stefan Rottner uses a ravioli cutter, in contrast to how the process is described in the recipe. In fact, he uses two different ravioli cutters: a larger one to cut out the ravioli and a smaller one to press the ravioli.

### Plate, not garbage can

Egg white can be used to glue the dough. The rest of the egg can be saved for a cake.

### About the marinade

Stefan Rottner mixes the marinade with a hand blender because "a whisk doesn't work as well." And how to make sure that you get the taste right? He like to use mustard, but Rottmer takes a pragmatic approach to this question: "If you think something tastes good, then it leave it be. You can never please every diner."

### About the Sage-Shallot-Butter

The sage-shallot butter substitutes for a sauce and makes sure that the raviolis are not too dry. Do not skimp on the butter. Add the sage to the butter a bit later, but not at the same time you add the raviolis.

### About the Salad

In his studio kitchen, Stefan Rottner arranges the salad in deep glasses. With the help of a small lid with a rubber ring, he makes a shakable salad and thus can evenly distribute the dressing over the salad in an efficient manner.

### Product knowledge

Emmer wheat, also known as Urkorn or Zweikorn, belongs to the oldest types of grain. After disappearing from Germany for 60 years, organic farmers rediscovered its robustness, its fungal resistance, and its nutty taste. The Slow Food Movement's Foundation for Biodiversity protects Emmer in its Ark of Tastes.

### Wine Suggestion

Pair the raviolis with a Sauvignon Blanc

