

. Large Ravioli stuffed with wild duck, sauce of Pecorino cheese, spices and truffle

recipe dedicated by Chef **Alfonso Iaccarino** - restaurant **Baby** - Roma to Shakespeare's *A Midsummer Night's Dream* and *The Merchant of Venice* for "Assaggi di Teatro"



"Assaggi di Teatro" is an event conceived by the journalist **Maria Luisa Basile** for *Valle* and *Quirino Theatres*. It's a different way to look at theatrical shows, a tasty meeting between Theatre and Rome most important chefs like **Agata Parisella**, **Anthony Genovese**, **Alfonso Iaccarino**, **Massimo Riccioli**, **Angelo Troiani** who create special dishes for every theatrical show.

In the summer solstice night people go in the woods to light fires, to dance, to watch by moonlight, to collect magical herbs, able to awaken love. Famous Italian Chef Alfonso Iaccarino gives back tribute to the pagan rites evoked by Shakespeare with a special dish: the large ravioli flavoured by herbs, spices interwoven like a crown for Oberon and Titania.

The dish is on the **Baby** Aldrovandi restaurant Menu
15, Aldrovandi street - tel. 06.3223993

Directions for large ravioli

Blend the them of egg with flour and oil. Mix for 10 minutes. Let rest for 1 hour. Cut wild duck meat in small pieces, brown in olive extra virgin oil with cut carrots, celery and onions. Vanish with red wine. Add spices, cinnamon, cloves and meat stock. Cover and let finish the cooking. When the meat is cooked, divide it from the fund and let reduce the fund on the fire to use it then like sauce for the dish. Let cool the meat, cut and to blend with cut ricotta and mozzarella cheese and salt.

Prepare large ravioli with pasta and stuffing. Cook them in boiling salted water and then pour in the reduction of the wild duck meat cooking fund.

Directions for Pecorino cheese sauce

Boil milk to 90°. Add grated pecorino, boil for 2 minutes and filter.

Dish presentation

Put in each dish a portion of large ravioli. Complete with the Pecorino cheese sauce, cooking oil and extra virgin olive oil. Decorate with thyme.

Ingredients for 4 people

For Ravioli: 500 gr flour "00"; 20 egg yolk; 60 gr extra virgin olive oil; salt

For Stuff: 350 gr wild duck meat; 100 gr ricotta cheese; 50 gr mozzarella cheese; 10 gr mixed spices (cinnamon, cloves, juniper berries and star anise); 10 gr celery; 10 gr onion; 20 gr carrots; red wine; meat stock

For Pecorino cheese sauce: 5 dl milk; 250 gr grated Pecorino cheese

Wine [coupling suggested by www.roma-gourmet.net]

Cannonau 2006 - Feudi della Medusa - Sardegna, Italy

A wine produced in the respect of the tradition, sharpened in steel only, with bouquet and tastes of cherry and red fruits. Garnet colour and little tannins pronounced, increase pleasure to eyes and to palate, according with woodland tastes of the dish.

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