



**Poland**

## **Ravioli with Bryndza Cheese, Fried Rucola and Brown Butter**

by Witold Iwański      featured recipe   Poland

### **Ingredients**

- Filling:
- cheese bryndza 120 g
- onion 0.5
- 0.5 clove garlic
- arugula 125 g
- onion broth filtered 360 ml
- squid ink 6 g
- salt and pepper to taste
- brown butter 30 ml
- Dough for ravioli (basic recipe):
- 500 g flour
- egg yolks 9

- 1 tablespoon olive oil
- 1 tablespoon milk

## Recipe

The filling: Mix the cheese bryndza with fried garlic and onion. Season with salt and pepper. Work the flour with the egg yolks, oil and milk until it is soft and supple, then staccatene third and add the squid ink. Roll out each of the two pieces with a rolling pin until you have two sheets of half a centimeter thick. Cut the dough black striped, put on the dough base and continue to flatten to a thickness of 2 mm. Dall'impasto cut discs with a diameter of 8-9 cm, and place a teaspoon of the filling in the center crafting this way the ravioli. Throw them into boiling water and cook for 4 minutes. Serve the ravioli in broth with onion, served with arugula buffing and a sprinkle of brown butter.



**About our Recipe:** We divided this recipe in half and prepared it in Polish Pierogi style. Not having squid ink, we used natural peaberry dark blue coloring, which had a slight green cast in the yellow dough. We found that a dry ricotta cheese or baker's cheese produced a soft cheese filling. The onion broth with brown butter was delicious with

rocket or arugula sauté. A pasta machine produces thin dough for the pierogi and the youtube is very helpful to visualize the presentation. It's zebra pierogi for a fun supper!

**About the Country:** "Poland can boast of beautiful landscapes, and the diversity of regions, which include mountains, forests, arable lands, lakes, and the Baltic Sea. At the Expo, these features are emphasized. During Pomorskie Voivodeship week, a sandy beach will be created around the pavilion to present the region's key assets.

**At the Expo:** Visitors to the Polish pavilion will also have a chance to relax and refresh themselves in a restaurant that will show the wealth of Polish cuisine. The menu will combine culinary traditions of Poles and Italians, two nations that love spending time at the table. The Polish chefs said, "Our idea is to serve Italian food made of Polish iconic products."

<http://www.polska.pl/en/experience-poland/cuisine/poland-expo-milano-2015-fair-delicious-and-healthy/>

<https://www.youtube.com/watch?v=CDS7R8HIaA>

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