



CHAMPAGNE

DE LOZEY

CUVÉE DES GENTLEMEN

RECIPE



# GORGONZOLA RAVIOLI WITH TOASTED WALNUTS

(Serves 4 people)

Makes 30 ravioli (6 cm diameter):

300g 00 durum wheat flour

3 large eggs

200g Gorgonzola

2 tbsp crème fraiche

1 lemon, finely grated zest

100g butter

100g walnuts

Sea salt and black pepper

Parmesan cheese to serve

1. Pour the flour onto a flat worktop. Make a well in the centre and break in the eggs.
2. Gradually work the egg into the flour using a fork until fully incorporated, then knead with your palms until smooth.
3. Wrap the dough in cling film and refrigerate for 30 minutes.
4. Meanwhile, mix together the Gorgonzola, crème fraiche and lemon zest until smooth. Season to taste.
5. Pass the dough through a pasta machine or roll out by hand to your preferred thickness, then cut into ~6 cm rounds.
6. Place a small heap of filling onto each base then crimp firmly shut with your fingers or a fork.
7. Place them in a bowl covered by a damp tea towel to keep them moist.
8. Cook the ravioli in salted boiling water for 6-7 minutes then drain.
9. Meanwhile, toast the walnuts in butter until golden then set aside.
10. Serve the ravioli with a little butter, some toasted walnuts, black pepper and parmesan.