

Christmas Menu

EDITION 2023



BY GERHARD WIESER

finedining

CASTEL

Cannelloni

Spinach | Boletus mushrooms



Potato and ricotta cannelloni, spinach cream,
fried boletus, raw boletus, Parmigiano
Reggiano, brown butter



Sommelier Ivana Capraro
recommends a pairing wine:

Vigna San Michele Barthenau 2021 | Pinot Blanc
J. Hofstätter
South Tyrol | Italy

Ingredients

for 4 people

Filling

- 250 g *ricotta romana*
- 30 g *Parmesan, grated*
- 1 tsp *parsley, finely chopped*
- *Salt and ground pepper*

Potato dough

- 400 g *floury potatoes*
- 1 *egg yolk*
- 1 *tbsp melted butter*
- 140 g *flour*
- *Salt*
- 1 *pinch nutmeg, grated*

Spinach puree

- 150 g *spinach*
- 50 g *onion, finely chopped*
- ½ *clove garlic*
- 2 *tbsp butter*
- 1 *tbsp cream (whipped)*
- *Salt*

Boletus mushrooms

- 200 g *of boletus or button mushrooms*
- 1 *garlic clove*
- 2 *tbsp olive oil*
- *Salt and pepper from the mill*
- 1 *tbsp parsley, finely chopped*

Other

- 2 *tbsp Parmesan flakes for sprinkling*
- 2 *tbsp brown butter to pour over the top*
- *Raw boletus mushrooms, cut into thin slices*

Preparation

Cannelloni | Filling & potato dough

- *For the filling: mix the ricotta, parmesan, parsley, salt and pepper stir until smooth.*
- *Peel the potatoes, cut into large cubes and boil in salted water for approx. 40 minutes until soft. Strain and leave to steam out a little (to make them dryer).*
- *Leave the potatoes to cool slightly, press through a potato ricer and knead with the egg yolk and butter.*
- *Knead the flour, salt and nutmeg into the potato mixture.*
- *Roll out the potato dough thinly and cut into 8 rectangular sheets (6 x 10 cm).*
- *Place the filling with a spoon on the pastry sheets, roll up the pastry and seal well.*
- *Chill the cannelloni.*

Spinach puree

- *Boil the washed spinach in salted water for 7 minutes until soft.*
- *Immediately place in a sieve, cool briefly with cold water and squeeze out a little.*
- *Melt the butter in a pan and fry the onion and garlic in it.*
- *Add the soft-boiled spinach, bring everything to the boil and season with salt.*
- *Puree finely in a cutter or blender.*
- *Finish with the whipped cream.*

Boletus mushrooms

- *Clean the boletus mushrooms and cut into quarters.*
- *Lightly crush the garlic clove and fry in the olive oil.*
- *Add the mushrooms and fry for 3 minutes*
- *Season with salt and pepper and sprinkle with parsley.*

Completion

- *Boil the cannelloni in salted water for 3 minutes, remove from the water with a skimmer and place on plates.*
- *Serve with the roasted boletus and spinach puree, topped with Parmesan flakes, raw boletus and brown butter.*

Tips

- *Alternatively, you can prepare this dish with egg pasta dough.*
- *You can also serve the cannelloni with black truffle.*
- *Be sure to use floury potatoes. This makes the potato dough easier to work with.*

We wish you
Merry Christmas and
a happy new year.



Castel
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