

# *Filled pasta with nettle, aged cheese foam and asparagus*



## *Nettle and cheese filling:*

100 ml milk  
50 g butter  
1 sprig of parsley - leaves  
1 sprig of thyme  
1 mashed garlic clove  
25 g flour  
1 egg  
2 egg yolks  
1 shallot  
1 g nutmeg  
75 g grated aged Tolminec cheese  
3 tbsps nettle  
1 tbsps balsamico  
salt, white pepper to taste

## *Dough :*

170 g egg yolks  
1 tbsps olive oil  
1 tbsps water  
5 g salt  
250 g flour

## *Sauce:*

200 ml milk  
2 sprigs of rosemary  
2 sprigs of parsley  
2 sprigs of thyme  
2 garlic cloves  
200 ml cream  
60 g butter  
80 g grated aged Tolminec  
60 ml sparkling wine  
white balsamico, salt to taste  
white pepper, nutmeg to taste

## *Asparagus:*

fresh asparagus  
butter  
salt, white pepper  
freshly grated Parmigiano  
bacon  
olive oil

For the filling we bring milk, 25 g of butter, parsley, thyme and mashed garlic to boil and let it sit for 10 minutes. Strain the aromatised milk and boil it again, then add a sieved flour and blend until there is no flour pieces in a mixture.

Mix egg and yolks and add them to the mixture when it's a bit cooled. Reheat it for two minutes while constantly stirring. After the reheating, use hand blender to add grated Tolminec.

Use the rest of the butter to stew nettle and shallot until soft. Spice them up with salt and pepper and add to the mixture.

For those who prefer stronger taste one can also add a few drops of balsamic vinegar.

Dough ingredients need to be thoroughly mixed in food processor and additionally knead with hand. Wrap the dough in foil and let it sit in a refrigerator for at least an hour.

For a sauce, boil milk, cream, butter and herbs. After boiling add Parmigiano and other spices and let it rest for an hour. Mix the sauce in thermomix, strain it, warm it on lower heat and blend with hand blender.

*Dober tek!*

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