

Baked Chicory Medallions with Gran Pecorino



Ingredients (serves 4):

400g/14oz chicory, boiled

1 egg

160g/5.7oz Gran Pecorino

60g/2oz bread (with crusts removed) soaked in milk

Nutmeg

Breadcrumbs

2 tablespoons of extra virgin olive oil

DIRECTIONS

Prepare the chicory (use the wild variety if possible), rinse under plenty of running water and boil in a pan of water for around 10 minutes. Once cooked through, drain and finely chop. In a mixing bowl, mix the chicory with one whole egg, the coarsely grated Gran Pecorino, the softened bread and a pinch of nutmeg and salt. Use the mixture to make 16 dumplings/ravioli and coat each one in breadcrumbs. Arrange the dumplings on a tray lined with wax paper and dress with two tablespoons of oil. Cook in an oven preheated to 200°C/392°F for 10 minutes. Turn the dumplings and cook for a further 5 minutes to brown the other side.



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