



GASTROTOUR
Cinco Jotas

Ricotta Tortellini with Cinco Jotas Ham



***Chef's name: Brian Arruda
Restaurant: Boulud Sud***

Ingredients

Tortellini pasta dough

- "00" flour (24.6 oz / 700 g)
- Semolina flour (10.5 oz / 300 g)
- Egg yolks (24.6 oz / 700 g)
- Milk (1/2 c)

Stuffing

- Cinco Jotas ham (17.6 oz / 500 g)
- Ricotta cheese (12.3 oz / 350 g)
- Sautéed Swiss chard (roughly chopped) (7 oz / 200 g)
- Minced pickled ramps (4.2 oz / 120 g)
- Cracked black pepper

Iberian ham nage

- Fresh Roma tomatoes (4.2 oz / 120 g)
- Sliced garlic cloves (7 oz / 200 g)
- Spanish onion (diced) (6.3 oz / 180 g)
- Cinco Jotas ibérico ham (large dices) (7 oz / 200 g)
- roasted brunoise red pepper
- micro parsley

Directions

1. Sweat onions very slowly until translucent, about 20 minutes.
2. Add 5 qt of water and simmer for 2 hours.
3. Remove from heat and cover. Set aside for 1 hour.
4. Strain and reduce by 1/3.
5. Blend 1/3 stick of cold butter (cubed) and sherry vinegar.
6. Garnish with roasted brunoise red pepper and micro parsley.