



Perfect
Parha

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Solo, a home-grown Italian Restaurant & Bar with a modern twist to traditional cuisine, serving generous portions in a relaxed, convivial setting. Executive Chef, Doxis Bekris, helms the open-plan kitchen preparing homemade dishes family-style, with influence from across Italy's diverse regions. All the dishes, including the pasta, bread and sauces, are freshly made in-house, and pizza is cooked to perfection in the authentic Italian wood-burning oven.

GORGONZOLA RAVIOLI WITH WILD MUSHROOM SAUCE

INGREDIENTS

FOR THE DOUGH

- 700g flour
- 300g semolina
- 12 eggs
- 100 ml olive oil

FOR THE FILLING

- 200g Gorgonzola cheese
- 120g mascarpone cheese
- Salt and pepper to taste
- 1 egg

FOR THE SAUCE

- 1 tbsp olive oil
- 1 tsp garlic, chopped
- 1 tsp onion
- 150 g mixed mushroom
- 100ml water
- 1/2tbsp mushroom paste
- Salt and pepper to taste

PROCEDURES:

- To make the dough, sift the flour into the mixer, pour in the eggs and olive oil, then combine until the dough begins to come together. Turn out onto a lightly floured work surface and knead until smooth. Wrap in cling film and set aside for at least 30 minutes to rest.
- To make the filling, combine the taleggio or mascarpone in food processor and puree until smooth. Add seasoning and egg.
- Split the pasta dough into two halves. Cover one piece and thinly roll out the other on a floured surface. Cover and roll out the second piece. Put small mounds of filling in rows 1.5 inches apart on one sheet of dough and brush the spaces in between with the remaining beaten egg. Lay the second piece of dough on top. Press down between the mounds, pushing out any air. Cut into squares or desired shape and rest on a tray dusted with flour or lined with a clean kitchen towel for an hour.
- For the sauce, heat olive oil in a pan, sauté the onion and garlic then add mix mushroom, add stock mushroom paste and seasoning. Meanwhile drop the ravioli in salted boiling water and wait for it to come up on top then to the sauce.
- To plate, arrange the ravioli in a warm plate, garnish with grated parmesan, foam and chopped parsley to garnish



SPINACH AND RICOTTA RAVIOLI

INGREDIENTS

FOR THE PASTA DOUGH

- 500g spinach, thawed, squeezed dry and chopped
- 4 whole eggs, lightly beaten
- 500g flour plus extra for dusting
- 350g semolina
- 100 ml olive oil

FOR THE SAUCE

- 1tbsp olive oil
- 1/2tbsp onion confit
- 50g pancetta
- Pinch chilli flakes
- 200g tomato sauce
- 1/2tbsp basil coarsely cut
- Salt and pepper to taste

FOR THE FILLING

- 350g frozen spinach
- 2tbsp olive oil
- 1 clove garlic, crushed
- 225g ricotta cheese
- 55g parmesan cheese, grated
- 2 eggs lightly beaten
- Pinch of freshly grated nutmeg
- Salt and pepper to taste
- Freshly grated parmesan for garnish

PROCEDURES:

- To make the dough, sift the flour into the mixer, add the spinach then pour in the eggs and olive oil, and combine until the dough begins to come together. Turn out onto a lightly floured work surface and knead until smooth. Wrap in cling film and set aside for at least 30 minutes to rest.
- Heat oil in a pan, add garlic and then the spinach. Cook until wilted. Drain and squeeze out as much as moisture as possible. Cool, then chop finely. Beat the ricotta until smooth, then stir in the spinach, parmesan and half the egg. Season to taste with nutmeg and pepper.
- Split the pasta dough into two halves. Cover one piece and thinly roll out the other on a floured surface. Cover and roll out the second piece. Put small mounds of filling in rows 1.5 inches apart on one sheet of dough and brush the spaces in between with the remaining beaten egg. Lay the second piece of dough on top. Press down between the mounds, pushing out any air. Cut into squares or desired shape and rest on a tray dusted with flour or lined with a clean kitchen towel for an hour.
- For the sauce, heat olive oil in a pan, sauté the onion then pancetta and cook it until crisp. Add the tomato sauce, chilli flakes and seasoning then let it simmer. Meanwhile, drop the ravioli in salted boiling water and wait for it to come up to top then remove using a slotted spoon onto the prepared sauce and cook and check the seasoning.
- To plate, arrange the ravioli in a plate garnish with grated parmesan or parmesan foam.

