

RECIPE: FAVA BEAN RAVIOLIS

BAKING

Bread crumbs, 3.86 oz.

Cornstarch, 0.29 oz.

CONDIMENTS & OIL

Dijon mustard, 0.56 oz.

DAIRY

Butter, 0.51 oz.

Whipping cream, 4.29 oz.

Egg, 1

PASTAS

Pasta, 16 oz.

POULTRY

Chicken or vegetable stock, 2 tbsp .

SPICES & SEASONINGS

Salt and pepper, to taste

VEGETABLES

Fava beans, 10.71 oz.

Garlic, 1 clove

Shallot, 0.71 oz.

Fresh tarragon, 2 tbsp.

WINE

White wine, 4 fl oz.

MISCELLANEOUS

Olive Oil (suggested brand: Arbequina), 2 tbsp

Shredded Bothwell Black Truffle cheese, 2.5 cup

Canola or olive oil, for frying

Truffle oil, optional