



## BARBAGIUAI

### PASTRY DOUGH:

- 500g of flour type 0
- 150 ml white wine
- 50 g extra-virgin olive oil
- 4 g salt
- 70 ml sparkling water

### STUFFING:

- 1 Kg of zucca trombetta di Albenga
- 150 g rice
- 1 egg
- 1 tablespoon of Brusso
- 100 g grated parmesan
- Marjoram
- Pepper
- Salt
- extra-virgin olive oil taggiasca
- milk

### PREPARATION :

Knead the flour with lukewarm water, oil, salt, and wine, until it forms a soft and firm dough.

Leave it wrapped in the film and leave it in the fridge for at least an hour, and in the meantime prepare the stuffing.

*Stuffing : first clean the pumpkin, cut it into pieces and sprinkle with oil e.v.o., thyme and a clove of garlic. Put it in the oven at 160 °C for 30 minutes. Boil the rice in water and milk, until cooking is finished, drain it, and transfer it to a bowl, with the Brusso, grated parmesan, pumpkin puree (cooled), salt, pepper, egg, and finely minced marjoram.*

Pick up the dough for the ravioli and roll it out with a rolling pin, making strips about 6 cm wide and 3 mm thick, arrange the piles of stuffing until you reach the middle of the strip, fold the dough in half on the filling and fix it by pressing the edges with your fingers.

Fry them in a pan, in plenty of seed oil, until a uniform browning is achieved.

*The barbaggiuai are fried ravioli, filled with pumpkin. They are typical of the area of Val Nervia, in the hinterland of Imperia, prepared with the bruss, a sheep cheese. A fermented ricotta with a strong taste, that goes perfectly, for contrasts of flavours, with the sweet taste of the pumpkin. The etymology is linked to a popular legend, that appoints a master chef, like the inventor, a guy named barba (uncle in dialect) Giuà (Giovanni), busy preparing a succulent dish with pumpkin.*