



RECIPE 13

Cuoppoloni di Gragnano filled with Wagyu meat, caramelised butternut squash and peas



Ingredients for 4 people

- “cuoppolone” di Gragnano 4
(a special shaped pasta stuffed with traditional fillings of vegetables or fish and is usually served as a single portion)
- Butternut squash 500g
- Frozen peas 200g
- Thinly sliced Wagyu meat 150g
- The green part of a leek to taste
- Extra virgin olive oil to taste
- Salt to taste
- White pepper to taste

Method

- 1 Peel the butternut squash and cut into very small cubes.
- 2 Cook them in a non-stick pan with 2 tablespoons of extra-virgin olive oil. Stir and remove from the heat as soon as they start to caramelize.
- 3 Slice the leek and cut the rest of the butternut squash into pieces and cook in 300ml of water until it is easy to mash them with a fork.
- 4 Blend using a stick blender, add 1 tablespoon of extra virgin olive oil, season with salt and ground pepper and reduce to a cream that must be liquid enough to coat the bottom of the dish.
- 5 Boil the peas in slightly salted water, drain and place to one side.
- 6 Now fry the meat, about 1 minute per side, in a non-stick pan and cut the slices into very small pieces. Keep the pieces of meat warm.
- 7 Cook the cuoppoloni in plenty of salted water, drain and coat them with a splash of oil.
- 8 Mix the ingredients for the filling in a saucepan with 4 tablespoons of butternut squash cream, and add salt and pepper to taste. Fill the cuoppoloni, prepare the individual portions, coating the bottom of the dish with the warm butternut squash cream and serve immediately.

Enjoy!!



Creator's Notes

DORIANA TUCCI

After many years spent in the kitchen and as a cookery translator, she founded an association and a small cookery school which welcomes not only local students but also many groups of foreigners who are passionate about Italian cuisine and high quality produce. Over the years, Doriana has collected recipes from her past, and her website ‘La Signora dei Fornelli’ (‘The stove lady’) now has a collection of around 1,100 recipes and articles.