

WILD MUSHROOM CAPPELLACCI

*Chanterelles • Truffle Foam • Roasted
Mushroom Jus*

Chef Roman Kintler



Concept. Delicate hand-made cappellacci filled with a savory blend of Italian salsiccia, truffled mortadella and sautéed mushrooms, served in a deep roasted mushroom jus. Finished with warm truffle cream foam, sautéed chanterelles and fine herb shoots for height.

Components

- Fresh Egg Pasta Dough
- Mushroom–Mortadella Filling
- Roasted Mushroom Jus
- Sautéed / Pickled Chanterelles
- Truffle Cream Foam
- Finishing & Plating

1. Fresh Egg Pasta Dough

Yield: approx. 20–22 cappellacci (5 tasting portions)

Ingredients

- Farina 00 – 170 g
- Fine semolina (optional, for structure) – 30 g
- Egg yolks – 95 g
- Whole egg – 1 pc (≈50 g)
- Extra-virgin olive oil – 5 g
- Fine sea salt – a pinch

Method

1. Combine all dough ingredients and knead 8–10 minutes to a smooth, elastic mass.
2. Wrap and rest 30 minutes at room temperature or overnight in fridge.

3. Roll on a pasta machine to 1–1.2 mm thickness. Cut into 7–8 cm squares or rounds for cappellacci.

2. Mushroom–Mortadella Filling

Ingredients

- Italian salsiccia, casing removed – 160 g
- Truffled mortadella, diced – 300 g
- Porcini mushrooms, finely chopped – 60 g
- Shallot, brunoise – 20 g
- Unsalted butter – 40 g
- Parmigiano Reggiano, grated – 80 g
- Whole egg – 1 pc (binder)
- Zest of 1 untreated lemon
- Salt and freshly ground black pepper, to taste

Method

1. Sweat shallot in butter until translucent.
2. Add salsiccia, cook and crumble finely. Add chopped porcini and cook until dry.
3. Cool slightly, then blend with diced truffled mortadella to a fine paste.
4. Fold in Parmigiano, lemon zest and egg. Correct seasoning. Chill until piping consistency.

3. Forming the Cappellacci

1. Pipe a small quenelle (≈15–18 g) of filling onto each pasta square.
2. Fold and seal, expelling air, shaping into elegant cappellacci (as in photo).

3. Keep on a semolina-dusted tray, covered.

4. Roasted Mushroom Jus

Ingredients

- Mixed mushrooms (chanterelle, shiitake, cremini), roughly chopped – 300 g
- Dried porcini, rehydrated – 20 g + soaking liquor (strained)
- Shallot, sliced – 40 g
- Garlic – 1 clove, crushed
- Thyme – 1–2 sprigs
- Madeira or dry sherry – 40 ml
- Brown veal or poultry stock – 450–500 ml
- Unsalted butter – 25 g
- Olive oil – 1 tbsp
- Salt & pepper

Method

1. Caramelize shallot and garlic in olive oil.
2. Add fresh mushrooms and brown well to develop umami.
3. Deglaze with Madeira/sherry and reduce by half.
4. Add porcini, strained soaking liquor, thyme and stock. Simmer 25–30 minutes.
5. Strain, reduce to a glossy jus and mount with cold butter to serve.

5. Truffle Cream Foam

Ingredients

- Heavy cream – 120 ml
- Whole milk – 60 ml
- Truffle paste or truffle jus – 15–20 g (to taste)
- Chicken glace – 1 tbsp (optional, for body)
- Salt, white pepper
- Lecithin powder or iSi siphon with 1–2 charges (optional)

Method

1. Warm cream and milk gently; infuse with truffle paste/jus.
2. Season delicately with salt and white pepper.
3. Strain. For a light foam, froth with lecithin using a hand blender just before plating, or load into an iSi siphon and keep warm (not hot).

6. Finishing & Plating (Michelin-style)

1. Cook the cappellacci in well-salted, gently boiling water for 2–3 minutes or until al dente.
2. Warm the roasted mushroom jus and pour a shallow pool into a wide, warm bowl.
3. Arrange 5 cappellacci in a circle as in the reference photo.
4. Top each cappellacci with a small sautéed or lightly pickled chanterelle.
5. Spoon or pipe dots of truffle cream foam onto/around the pasta.

6. Finish with fine herb shoots (e.g. fennel tops) for verticality and freshness.

7. Serve immediately, with a glass of elegant red (Pinot Noir / Nebbiolo) if pairing.