

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Ricotta and Greens Ravioli Filling

BY CHEF SCOTT WARNER OF BISTRO DON GIOVANNI, NAPA

Ricotta and Greens Filling Ingredients

1 lb. fresh ricotta
1 cup grated Parmesan cheese
1 tbsp. pine nuts
1 large bunch of chard, kale,
spinach or other greens
2 cloves garlic
Olive oil
1 egg
Salt and pepper to taste

Pasta Ingredients

PROPORTIONS:

1 cup flour
1 egg per cup of flour
1 tbsp. water per cup of flour

Ricotta and Greens Filling Directions

Remove large stems from greens. Toast garlic in sauté pan with some olive oil. Add greens and cook until wilted and tender. Season and drain any remaining liquid. Chop finely with pine nuts then combine with all other ingredients until well mixed.

Pasta and Ravioli Directions

In mixing bowl, by kitchen aid or by hand, add flour and slowly pour in beaten eggs and water.

Let mix until incorporated with a smooth texture. If too dry/shaggy, add a splash more water.

If wet, add a sprinkle of flour to desired silky smooth texture.

Let rest at room temperature for at least 15 min.

Lightly flour board and roll pasta out as thin as possible. Brush lightly with egg wash. Place small spoonfuls of filling onto dough a few inches apart over half of the doughs surface.

Carefully pull the other half of the dough up over to cover the filling. Press down to seal the dough around each mound of filling pressing out any trapped air.

Cut out ravioli with shaped cutter or with a rolling cookie or pizza cutter.

Discard pasta trim or save and roll out again and cut for soup noodles. Lightly sprinkle ravioli with flour to avoid sticking together.

Freeze for later use or boil in salted water about 4 minutes. Remove from water and simmer with sauce for a minute. Garnish with a little grated Parmesan and basil leaves.