



Ravioli with mushroom in a Taleggio cheese sauce

SERVES FOUR

Ingredients:

For the pasta

250g flour (00 grade)
50g semolina flour
3 eggs

For the filling

200g champignon mushrooms
Extra virgin olive oil
Garlic to taste
400g ricotta cheese
100g marscapone
100g grated Parmesan cheese
Salt & pepper to taste

For the sauce

150g unsalted butter
Garlic to taste
300g double cream
150g Taleggio cheese
Salt & pepper to taste

To make the pasta

Mix the two flours in a bowl, then add the eggs. Mix to a dough then cover and leave to settle for 30 minutes.

To make the filling

Wash the mushrooms, slice and fry gently in a pan for 8–10 minutes with the extra virgin olive oil and garlic. Remove mushrooms from the pan, blend and allow to cool in a bowl. Once cool, add the cheeses and mix together by hand. Season with salt and pepper.

To make the sauce

To a saucepan add the butter, garlic, double cream, cheese and seasoning. Cook for 3–4 minutes, then remove from the heat to cool.

To make the ravioli

Roll out the pasta to a 2mm thickness, then cut into 70mm squares. Place half a tablespoon of the filling in the centre of each square then fold over to form a rectangle. Seal the edges, making sure there is no air left inside. Cook in salted boiling water until the parcels float to the surface (about 5 minutes). Remove ravioli with a slotted spoon and add to the saucepan containing the cheese sauce. Reheat and serve.



Serving suggestion.

Ristorante
Sergio



Three cheese ravioli in a ham and tomato sauce

SERVES FOUR

Ingredients:

For the pasta

250g flour (00 grade)
50g semolina flour
3 eggs

For the filling

500g ricotta cheese
200g Stilton cheese
100g grated Parmesan cheese
1 egg
Salt & pepper to taste

For the sauce

50g butter (unsalted)
40g garlic finely chopped
Homemade tomato sauce
100g ham (sliced julienne)
Salt & pepper to taste

To make the pasta

Mix the two flours in a bowl, then add the eggs. Mix to a dough then cover and leave to settle for 30 minutes.

To make the filling

Mix all the cheeses and the egg in a bowl and season to taste. Cover the bowl and place in the fridge for 1 hour.

To make the sauce

In a saucepan use the butter to fry the garlic over a medium heat, then add the chopped tomatoes and tomato puree. Simmer for 8 minutes then add the ham. Season with salt and pepper and cook for a further 2 minutes. Remove from the heat.

To make the ravioli

Roll out the pasta to a 2mm thickness, then cut into 70mm squares. Place half a tablespoon of the filling in the centre of each square then fold over to form a rectangle. Seal the edges, making sure there is no air left inside. Cook in salted boiling water until the parcels float to the surface (about 5 minutes). Remove ravioli with a slotted spoon and add to the saucepan containing the sauce. Reheat and serve.

Homemade tomato sauce:

Gently fry $\frac{1}{2}$ onion and 3-4 cloves of garlic in 2 tablespoons of good olive oil until translucent. Add a tin of good quality peeled Italian plum tomatoes and blitz with a hand-held blender. Simmer for a further 5 minutes. Season to taste. Add 2-3 tablespoons of tomato sauce to ravioli.



Ristorante
Sergio

Serving suggestion.