

CHANTERELLE RAVIOLI WITH SAUTÉED CHANTERELLES AND FRESH HERBS

INGREDIENTS

for the pasta dough

2 cups all-purpose flour, plus more for dusting
1 teaspoon salt
3 large eggs, plus 1 for egg wash
2 tablespoons extra-virgin olive oil
Cornmeal, for dusting

for the chanterelle filling

1/2 ounce dried porcini mushrooms
8 ounces chanterelle mushrooms, finely chopped
1 tablespoon olive oil
1 tablespoon flat-leaf parsley
1 clove garlic, minced
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1 egg yolk, lightly beaten
1/2 cup ricotta cheese

for the sauce

4 ounces chanterelles (if large, cut to bite sized pieces)
1 tablespoon butter
1 tablespoon olive oil
1/4 cup cream
1 tablespoon fresh herbs (I used oregano, thyme, rosemary and parsley), finely chopped
Salt and pepper to taste

DIRECTIONS

To make the pasta dough: In the work bowl of your stand mixer fitted with a dough attachment, combine the flour and salt. Add the eggs, 1 at a time, and continue to mix. Drizzle in 1 tablespoons of the olive oil and continue to incorporate all the flour until it forms a ball. Sprinkle some flour on work surface, knead and fold the dough until elastic and smooth, this should take about 10 minutes. Brush the surface with the remaining olive oil and wrap the dough in plastic wrap; let rest for about 30 minutes to allow the gluten to relax.

While the dough is resting, make your filling. In a clean coffee grinder, make a powder of the dried porcinis. In a medium skillet, heat the olive oil to a shimmer. Sauté the chanterelles over medium-high heat about 5 minutes or until liquid is evaporated. Add porcini powder, parsley, and garlic; cook and stir for 1 minute. Remove from heat. Sprinkle with salt and pepper. Let cool for 10 minutes or so, then combine egg yolk, ricotta cheese, and mushroom mixture. Cover and chill until needed.

Returning to the dough, cut the ball of dough in half, cover and reserve the piece you are not immediately using to prevent it from drying out. Dust the counter and dough with a little flour. Press the dough into a rectangle and roll it through a pasta machine, 2 or 3 times, at widest setting. Pull and stretch the sheet of dough with the palm of your hand as it emerges from the rollers. Reduce the setting and crank the dough through again, 2 or 3 times. Continue tightening until the machine is at the narrowest setting; the dough should be paper-thin, about 1/8-inch thick. Dust the sheets of dough with flour as needed.

Beat 1 egg with 1 tablespoon of water to make an egg wash. Dust the counter and sheet of dough with flour, lay out the long sheet of pasta, and brush the top surface with the egg wash, which acts as a glue. Drop a tablespoon of the filling on half of the pasta sheet, about 2-inches apart. Fold the other half over the filling like a blanket. With your fingers, gently press out air pockets around each mound of filling, and then crimp with a ravioli cutter (or an espresso cup will do). Tighten the seal with your fingers as necessary. Dust the ravioli and a sheet pan with cornmeal to prevent the pasta from sticking and lay them out to dry slightly, covered with a clean dish towel, while assembling the rest. (Note: you can make the ravioli ahead of time and freeze them at this point.)

Bring a large pot of salted water to a boil. While it is heating, make your sauce. In a medium skillet, heat the olive oil to a shimmer. Sauté the chanterelles over medium-high heat about 5 minutes or until liquid is evaporated. Remove from the heat and add the butter, cream, salt, pepper and herbs. Keep warm while you boil the ravioli. Cook the ravioli for 4 minutes; they'll float to the top when ready, so be careful not to overcrowd the pot. Lift the ravioli from water with a large strainer or slotted spoon. Bath the ravioli in the sauce to lightly coat and serve.