

Chanterelle mushroom ravioli

Ingredients

For the pasta:

1/2 cup all-purpose flour + 2 Tbs for dusting
1/2 cup semolina + 2 Tbs for dusting
1 tsp salt
1 tsp olive oil
2 eggs

For the filling:

3/4 lb Chanterelle mushrooms
1 shallot, diced
1 Tbs fresh thyme, parsley & chives, finely minced
1/4 cup finely grated parmesan cheese
1 tsp lemon zest
1 Tbs heavy cream
1 Tbs olive oil
1 pinch nutmeg
salt and pepper to taste

For the sauce:

1/4 lb Chanterelle mushrooms
1 shallot, minced
1 clove of garlic minced
2 Tbs butter
1/4 cup white wine
1/3 cup demi-glace (or brown stock)
1/4 cup heavy cream
2 Tsp chives, chopped
grated pecorino for serving

Preparation

For the pasta:

- On a clean work surface (or in a wide bowl) , pour out flour , make a well in the center
- Crack eggs in a separate bowl , add oil & salt & whisk
- Pour egg mixture in the well and slowly incorporate a little flour at a time with a fork. Try not to break the well open.
- Once the flour is incorporated and a ball forms, begin kneading the dough using the palm of your hand (if too sticky use the extra 4 Tbs of flour as needed). Continue for 5 minutes or until dough is smooth.
- Allow dough to rest for 20 minutes.

- Roll out according to recipe needs.

For the filling:

- Heat a sauté pan with olive oil, sauté shallots, and then add the garlic and chopped mushrooms.
- Cook till all the liquid has evaporated. Add the minced herbs, pinch of salt and pepper to taste.
- Remove mixture in a bowl and mix in the lemon zest, nutmeg, parmesan and cream to combine.
- Cool the mixture, till the pasta dough is ready. Roll pasta dough to the number 2 setting on the machine, (paper thin).
- Prepare ravioli, by placing ½ tsp of filling 1 inch apart, brush a small amount of egg wash around the filling, place the second layer of rolled out pasta over the filling, press down around each mound, carefully pressing out any air pockets. Cut the ravioli to desired shape.
- Boil a large pot of salted water. When boiling cook the ravioli for 3 minutes.

For the Sauce:

Melt butter in a large pan, cook the shallots and then garlic, add the mushrooms, let the mushrooms cook and release their moisture, then add the wine and demi-glace. Finish off the sauce with the cream and chives.

Drain the pasta, reserving 3 TB of the cooking liquid. Toss the liquid and the ravioli in the pan with the sauce. Serve with grated cheese.