



RAVIOLO ALL 'UOVO (Ravioli with an Egg Yolk) (serves 4)

Recipe by MAI NGUYEN

Egg pasta dough (recipe below)

Ricotta filling (recipe below)

4 egg yolks

1/3 cup unsalted butter

5-10 sage leaves

2-3 sprigs of thyme

Parmigiano Reggiano for grating

- Roll a portion of the pasta dough into a thin sheet (thinnest or second thinnest setting depending on your pasta roller). Fold it in half to mark the midpoint with a crease and unfold.
- Using a 2 or 2½-inch cookie cutter (whatever size that will easily encase the yolk), lightly indent (do not cut through the sheet) outlines of where the filling will go on one half of the sheet. Leave 1-2 inches of space between each outline.
- Pipe a nest of ricotta filling along the cookie cutter outlines. Very carefully slide the egg yolk into the center.
- Brush a small amount of water around the circumference of the filling. Carefully fold the other half of the pasta sheet on top and press gently around each to remove the air and seal. Then either cut the ravioli into squares using a fluted pasta cutter or sharp knife, or use a slightly larger cookie cutter to cut them into circles.
- Pinch the edges of each raviolo to seal again and thin out the edges so they cook more evenly. Transfer to a lightly floured tray and repeat.
- Bring a large saucepan of water to a boil and salt it well.
- Gently transfer 2-3 of the ravioli to the water. They should take about 3-4 minutes to cook, but check the edges every so often to see if they're pliable.
- While the raviolo are cooking, melt the butter in a saucepan over medium-low heat. Add the sprigs of thyme and sage leaves. Cook briefly until fragrant, then

add a few teaspoons of the pasta water to the sauce and stir vigorously to emulsify.

- Transfer the ravioli to the sauce and cook an additional minute. Plate the raviolo and garnish with a sage leaf and freshly grated parmigiano.

EGG PASTA DOUGH

227 g “00” flour, plus more for dusting (approx. 2 cups)

129 g eggs, beaten (approx. 2 large eggs)

- Pour the flour onto your work surface and make a well in the center. You should be able to see the work surface in the middle and the well’s walls should be high enough to contain the eggs.
- Pour the eggs into the well. Working from the interior edge of the well, use a fork to incorporate a bit of the flour with the eggs. Continue incorporating a bit of flour at a time until the dough is the consistency of pancake batter. Clean off any flour mixture stuck to the fork and add it to the dough.
- Using a bench scraper, scrape any remaining flour from the work surface into the dough. Continue working the dough until a shaggy mass forms, 2 to 3 minutes. Parts of the mass will be rather wet, while other parts will be floury.
- With both hands, pull the far end of the dough toward you quickly and energetically, fold it over itself, then push it away from you using the heels of your palms. Rotate the dough 90 degrees and repeat this motion.
- Knead for 3 to 5 minutes until the dough is a compact mass. The dough will be slightly tacky. Using the bench scraper, scrape any dry bits of dough from your work surface and discard. Continue kneading the dough as before until it is relatively smooth, 3 to 5 minutes more.
- Wrap the dough tightly in plastic wrap. Set aside to rest at room temperature for 30 minutes.

Note: This recipe will yield more dough than necessary to make 4 egg yolk raviolo. Excess dough can be used to make other pasta such as pappardelle.

RICOTTA FILLING

1/2 cup ricotta

1/3 cup finely grated Parmigiano Reggiano

Salt and pepper (to taste)

Pinch of nutmeg (optional)

Lemon zest (optional)

- Combine everything together and mix well. Taste and adjust accordingly.

FENNEL, ORANGE & ARUGULA SALAD

1 medium fennel bulb (thinly sliced, save the fronds for garnish)

5 cups arugula

2 oranges (skin and pith cut off, sliced into rounds)

1-2 shallots (thinly sliced)

1 teaspoon Dijon mustard

1 tablespoon of honey

1/4 cup white wine or champagne vinegar

1/2 cup good quality extra virgin olive oil

Salt and pepper (to taste)

1/4 cup chopped pistachios (optional)

- Combine the arugula, fennel, orange slices, and shallots in a large bowl.
- In a separate bowl, whisk mustard, honey, and vinegar. Whisking constantly, drizzle in olive oil. Season to taste with salt and pepper.
- Dress salad to your personal tastes. Plate and garnish with fennel fronds and chopped pistachios.

EQUIPMENT

Cutting board and knives

Pots and pans

Mixing bowls

Whisk

Bench scraper

Piping bag (essential equipment)

Microplane

Rolling pin

Pasta roller

Round cookie cutters – at least 2 inches (optional)