

# *Ravioli with goat cheese + kale, Served with garlic and pine nuts*

serves about 4-5

**NOTE RECIPE Has 3 PARTS)**

## **HELPFUL TOOLS:**

- Rolling Pin
- Unscented Garbage bags
- Parchment Paper
- Wood Cutting Board
- Large Sheet Pan
- Pasta Maker ( on 6, 7 or 8 depending on your machine)
- Sticky Notes. ( for measuring your pasta dough)

## ***For the Pasta:***

3 ⅓ cups pasta flour or GF mix flour such as King Arthur blue bag

4 eggs ( room temp)

2 egg yolks ( room temp)

2-4 Tbsp filtered water divided

1 Tbsp EVOO

Pinch of fine Kosher sea salt

## ***For the Filling:***

½ cup dino kale, stems removed, blanched, cooled and drained

2 cups ricotta, drained

1/2 cup fresh goat cheese

1/2 cup mix Pecorino + Parmigiano Reggiano cheese grated

1 fresh squeeze lemon

Fresh Nutmeg to taste

Salt + pepper to taste

***For Serving:***

1/2 cup toasted pine nuts

1 large clove garlic, thinly sliced

2 Tbsp dry white wine

2-4 Pats of butter

1 bunch basil, cut Chiffonade style

lots of parmigiano reggiano + pecorino romano cheese

salt + pepper to taste

***DIRECTIONS :***

**1.** Make your pasta first, as it will need an hour minimum to rest.

Put your flour in a heap on your clean work surface. Make a well in the middle of the flour, add eggs, EVOO, and two Tbsp of water. With a fork gently whisk egg mixture, and start incorporating your flour until it becomes shaggy. With your hands, finish the

mixing until it becomes a dough. If it feels dry add more water as needed. Knead for 10 min until the dough springs back with your fingers. Place in a large bowl tightly sealed with plastic wrap, let rest on the countertop out of sunlight for 1 - 2 hours.

**2.** While the pasta is resting, make the filling. Finely chop your cooked kale. In a bowl, combine all the filling ingredients, and mix with a fork until combined. Season. Seal with plastic wrap, and set aside.

Rolling out the dough:

**3.** Dust a clean work surface with pasta flour, cut your dough into 4 cubes. Place them in the bowl with a tea towel over it so the dough stays moist. Prepare a sheet pan with parchment paper dusted with pasta flour, placed in an unscented garbage bag. Set a side. Roll one of the dough balls into a long strip. The width should be measured to 4 sticky notes thick. The width should be measured to 4 sticky notes thick. Or you should be able to "see through" the pasta.

**4.** On one side of the dough, put a large tsp of filling, leaving  $\frac{1}{2}$  in the edge of the dough around the filling. Repeat this step until there is no more room on your dough. Then gently fold ( like a book) the remaining dough over your filling. Gently press with your hands to seal the sides. With a sharp knife or pasta cutter, trip the edges, leaving a border in between to make your ravioli shape. (You could also use a ravioli shaped pasta cutter to do this too). Place your ravioli in the prepped sheet pan, and close the garbage bag in between. This keeps the ravioli moist. Repeat this step until your dough and filling run out.

**5.** Bring a large pot of salted water to boil. In a large non-stick heavy bottom skillet, toast your pine nuts. Set them aside. In the same skillet, bring to medium heat, add a decent amount of EVOO + 1 pat of butter to the pan, saute your garlic. When the garlic is fragrant it's done. Add the wine. Lower the heat. When your water is at a soft boil, cook

the ravioli for about 2-4 min until they float to top. Reserve some pasta water. ( for the sauce)

As ravioli finishes, with a slotted spoon put them in your skillet, add one spoonful of pasta water as needed, pine nuts, basil and lots of grated cheese. ( ½ cup or to your liking). Mix together with a wooden spoon, add more EVOO + pat of butter. Eat right away. Enjoy.