

Matcha tea ravioli, creamy goat cheese filling, walnuts and shallots candied in red wine, lemon and ginger sauce |

Recipe for 4 servings / 12 tapas

Description

Delicious fresh pasta stuffed and served in a white cream sauce.

Note

If you prefer, you can replace the goat's cheese with ricotta.

Ingredients

Dough

- 400 Gr Flour
- 4 Gr Matcha tea
- 4 Unit(s) Egg
- 8 Gr Salt

- Salt and pepper

Sauce

- 300 Ml Cream 35%
- 1 Unit(s) Lemon
- 15 Gr Fresh ginger
- 120 Gr Butter

- Salt and pepper

Stuffing

- 250 Gr Shallot
- 500 Ml Red wine
- 75 Gr Fresh goat cheese
- 150 Gr Sour cream
- 75 Gr Walnuts

- Salt and pepper

Topping

- 12 Sprig(s) Chives
- 4 Sprig(s) Basil

- Salt and pepper

Preparation

- Preparation time **75 mins**
- Preheat your **oven** at **375 F°**
- Resting time **30 mins**

Setting up

Zest the lemon.

Peel and grate the ginger.

Finely chop the shallots.

Chop herbs for garnish.

Toast the walnuts for 4 minutes in a hot oven.

To make the dough, place all the following ingredients: flour, egg, salt and Matcha tea in a food

processor, then start blending together. Finish mixing by hand and leave to rest for 30 minutes.

Stuffing

Cook the shallots in the red wine until completely evaporated, season with salt and pepper.

Chop the roasted walnuts.

Mix all the ingredients for the stuffing, then set aside.

Ravioli

Using a rolling pin, roll out the dough very thinly, keeping it lightly floured to prevent sticking.

Using a pastry cutter, cut out discs of dough and place filling in the center of each disc. Lightly moisten the sides before gently closing, to create a tricorne, form three flaps and pinch them in the center. Cook the pasta for 2 minutes in a large pot of salted water.

Sauce

In a saucepan, sweat the ginger with the butter, then add the cream and lemon zest. Leave the sauce to cook over a low heat until it reaches the desired texture.

On the plate

Place the ravioli on your plates, then generously coat with the sauce.

Finish with the chopped herbs.

Bon appétit!