

Ravioli, sweet potato and homemade ricotta, warm balsamic mushroom vinaigrette |

Recipe for 4 servings



Description

Stuffed pastas and a jam-pack flavored homemade ricotta!? Count us in! Plus, a comfort pan fried mushrooms portion, topped with balsamic and herbs.

Note

Parmesan shavings is heaven on this plate!

Ingredients

Pasta

- 2 Unit(s) Egg
- 200 Gr Flour
- 5 Gr Salt
- 15 Ml Olive oil

- Salt and pepper
- Olive oil

Ricotta

- 1 Liter(s) Milk
- 150 Ml Cream 35%
- 45 Ml Lemon juice

- Salt and pepper
- Olive oil

Stuffing

- 200 Unit(s) Sweet potatoes
- 125 Gr Ricotta
- 2 Clove(s) Garlic
- 10 Sprig(s) Thyme

- Salt and pepper
- Olive oil

Pan-fried mushrooms

- 100 Gr Oyster mushroom
- 100 Gr Button mushrooms
- 50 Gr Shimeji mushrooms
- 2 Unit(s) Green onion
- 10 Sprig(s) Parsley
- 4 Sprig(s) Tarragon
- 50 Ml Aged balsamic vinegar

- Salt and pepper
- Olive oil

Preparation

- Preparation time **75 mins**

- Preheat your **Oven** at **400 F°**

Mise-en-place

Peel and the cut the sweet potatoes into 1cm cubes. Cut the spring onion, the tarragon and the parsley very finely. Take the leaves off the thymes. Chop the garlic, clean and slice the mushrooms.

Pasta

Pour all the ingredients altogether inside a kitchenaid bowl and start mixing everything well slowly. Finish the dough on a clean and dry working table with your hands a good 10mins. Let it rest in the fridge 30mins.

Ricotta

Heat up the milk and the cream inside a cooking pot, to reach a temperature of 80C. Mix well the lemon juice off the heat. Let it rest 5mins. Throw everything gently in a sieve covered with a clean cloth and let the mixture pass through for 30mins. Salt & pepper then reserve.

Stuffing

In a bowl, put in the sweet potato cubes, the garlic and the thyme. Mix everything with a little bit of olive oil and *rectifiez*. Put evenly the mixture on a cooking tray covered with a parchment paper and off in the oven for 25-30mins at 400F. Make sure the sweet potato is well cooked, soft when pressing on it. Reserve while everything cools down.

Setting Up the pastas

With a rolling mill, lay down the dough very finely and add a bit of flour for it not to stick. Form circles of dough with a cookie cutter then put a little bit of stuffing in the center. Lightly brush water all around each circles of dough then close them all delicately. Let them dry 30mins, if possible then cook them in salted boiling water for 2mins.

Vinaigrette

Heat up the vegetable oil in a pan, on medium high heat. Add in the mushrooms in 3 batches, while colouring them, each 30-40secs. Salt & pepper. Put in the balsamic vinaigre and let it all reduce. Finish with the herbs and lots of olive oil.

Bon appétit!