

Mushroom Ravioli

Filling Source: Serious Eats

Pasta Source: *Pasta*, Food & Wine Books, 3-egg pasta recipe, pp. 11

Modified By: Michael D'Attilo, Heather Hayden

Yield: Makes ~6 dozen Ravioli

Dough

(Requires ~2 recipes(?) for 1 filling recipe)

1 1/4 cup all purpose flour

1/2 cup + 2 tbsp semolina flour (3/4 cup if using machine)

3 eggs

1. Put flour and eggs in a large food processor. Process the dough until it forms a ball, about 45 seconds.
 - a. If the dough comes together in a sticky mass in just a few seconds, it is too moist. Pull the dough into several pieces, sprinkle with about 2 tbsp flour, and process another 30 seconds.
 - b. If the dough forms large crumbs and does not come together in a mass, press some of the crumbs together. If they stick, the dough is the right consistency. If they are small and dry, add a few tsp beaten egg or water. Process again for 30 seconds.
2. Transfer the dough to a work surface and knead for ~5 seconds. If rolling by hand, dust with flour, cover with plastic wrap, and let rest for 30 minutes. If using machine, dough can be rolled immediately.
3. Roll pasta dough to 1/16 inch thickness. Press, fill, and roll ravioli using ravioli mold.

Filling

5 oz shiitake mushrooms, cleaned and trimmed

5 oz cremini mushrooms, cleaned and trimmed

5 oz oyster mushrooms, cleaned and trimmed

2 1/2 tbsp unsalted butter

2 small shallots, finely minced (about 1/4 cup)

3 medium cloves garlic, minced (about 1 tablespoon)

1 teaspoon fresh thyme leaves, minced

~1/4 tsp salt

~1/8 tsp black pepper

1/2 cup dry red wine

1 teaspoon Worcestershire sauce

1.5 oz Parmesan cheese (about 1 cup)

Instructions

- 1. Place mushrooms in the work bowl of a food processor. Pulse until chopped into pieces no larger than 1/4 inch, 8 to 10 short pulses.
- 2. Melt butter in a large skillet over medium heat. Add mushrooms and cook until softened, 3 to 5 minutes. Add shallots, garlic, and thyme and season with salt and pepper. Reduce heat to medium low and continue cooking, stirring frequently, until mixture is dry and starting to brown, 15 to 20 minutes.
- 3. Add red wine and Worcesterhire sauce. Increase heat to high and cook, stirring, until no visible liquid remains, approximately 1 minute. Remove from heat and stir in Parmesan cheese. Season to taste with salt and pepper. Transfer mixture to a food processor or blender and process until smooth. Transfer to a plate and spread into a thin layer. Transfer to refrigerator to cool completely.
- 4. Fill and roll ravioli using ravioli mold.

Cost Breakdown:

5oz shiitake	\$6.00/lb
5oz cremini	\$4.00/lb
5oz oyster	\$4.00/5oz
2 shallots	
3 cloves garlic	
1 tsp thyme	
6 eggs	
1/2 c red wine	
1.5 oz parm	
2.5 c flour	
.75 c semolina	

Nutrition Breakdown

Serving Size: 1 Ravioli Calories: 44 Total Fat: 1g Cholesterol: 15mg Sodium: 29mg Total Carbohydrate: 6.3g Dietary Fiber: 0.5g Total Sugars: 0.2g Protein: 2g Vitamin D: 2mcg Calcium: 9mg Iron: 1mg Potassium: 29mg	Serving Size: 1 Dozen Calories: 523 Total Fat: 11.5g Cholesterol: 181mg Sodium: 346mg Total Carbohydrate: 76.2g Dietary Fiber: 5.4g Total Sugars: 2.1g Protein: 24g Vitamin D: 19mcg Calcium: 112mg Iron: 7mg Potassium: 347mg	Ingredients: 2.5 cups all purpose flour .75 cups semolina flour 6 eggs 5 oz shitake mushrooms 5 oz cremini mushrooms 5 oz oyster mushrooms 2.5 tbsp unsalted butter 6 tbsp chopped shallots 3 cloves garlic .25 tsp salt .5 cup red wine 1 tsp worcestershire sauce 1.5 oz Parmesan cheese
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Revision #1
Created 7 July 2020 01:20:57 by TehFishey
Updated 26 November 2024 20:06:09 by TehFishey