



Savings Made Simple

Tour de Fromage *Recipes*

Provolone Ravioli with Brown Butter Sage Sauce

Makes 4 servings, 12 to 15 (3-inch) ravioli

This luscious ravioli can be filled and refrigerated up to 1 day before cooking. Because of the generous size, serve 3 or 4 as a first course. The simple sage sauce will go together while the pasta cooks.



Ingredients

FOR RAVIOLI

- 4 oz. ricotta
- 7 oz. grated Provolone
- 2 Tbsp. chopped parsley
- 1 egg, lightly beaten
- 1 Tbsp. chopped chives
- salt and pepper

1 pound sheet pasta, often available at an Italian grocer or deli (or make your own, see below)

FOR SAUCE

- 3 Tbsp. unsalted butter
- 2 Tbsp. sliced sage
- 8 to 10 whole sage leaves
- Kosher salt and black pepper

Directions



1. Mix all filling ingredients. This can be prepared and refrigerated up to 2 days before using.
2. If you are starting with sheet pasta, cut the pasta into 5"-wide strips. Brush one strip with cold water. Use a tablespoon to deposit filling on the dough, about 2 inches apart.
3. Place a second strip on top of the strip with the filling mounds and gently press the pasta around the filling to squeeze out any air pockets and seal. Use a biscuit cutter to cut round ravioli (or you could cut into squares with a ravioli wheel cutter).
4. Refrigerate for up to 24 hours or cook immediately in a large quantity of gently boiling salted water until the ravioli float to the top and the filling is hot—about 4 to 5 minutes. Drain.



While the ravioli is cooking, prepare the simple sauce.



5. Heat a sauté pan to medium high. Add butter, when it is bubbling and beginning to color, add the sliced sage, salt and pepper. Cook 1 to 2 minutes until the sage begins to turn golden on the edges.
6. Remove from heat and toss immediately with warm ravioli. Sprinkle with whole sage leaves.



Savings Made Simple

Tour de Fromage *Recipes*

Basic Pasta Dough

Makes about 24 ounces dough (enough pasta for 16 to 20 "pillow" ravioli or enough pappardelle for 8 entree servings).

This simple dough produces tender, silky pasta suitable for a wide noodle like pappardelle or filled pastas like ravioli and tortellini. To prepare this recipe you must have a hand cranked or electric pasta-rolling machine.

Ingredients

3 cups all purpose flour
4 eggs plus 2 yolks
2 Tbsp. milk
1/2 tsp. salt
1 to 2 tsp. of cold water

Directions



1. Combine all ingredients in the bowl of your food processor. Process until the ingredients are well blended and the dough forms a moist, crumbly texture that can be formed into a ball, about 10 seconds. If the dough seems dry, add water, 1 teaspoon at a time, process quickly and re-test.
2. When the dough will hold together, transfer it to a work surface and knead for 10 to 15 seconds to form a smooth ball, flouring if necessary to keep it from sticking
3. Wrap the dough in plastic wrap and let rest 30 minutes before rolling. It can be held in the refrigerator for up to 6 hours before rolling but it must be brought back to room temperature before using.



To roll out pasta sheets:

NOTE: As the pasta gets longer (up to 18 inches) and thinner as you roll it, it is important to "receive" it with one hand as it emerges from the rollers so that it doesn't fold up and stick. It helps to put a floured sheet pan under the deposit end of the roller so you can gently ease the sheet out along the pan. As each sheet is finished, cut it in half for easier handling, and lay on a second cookie sheet and cover with a tea towel while you roll the rest. So you have two sheet pans involved, one for receiving and one for storing.



Savings Made Simple

Tour de Fromage *Recipes*

Basic Pasta Dough (cont.)

4. Turn the smooth rollers of your pasta machine to the widest setting. Cut the dough into 8 pieces; lay a damp towel over 7. Flatten the remaining piece into a rough square the size of your roller, opening them and lightly dusting them with flour.
5. Next, run through the pasta rollers. Fold over the ends of the rectangle to form a square again, press down the ends to adhere. Run through again at the same setting. Repeat this rolling and folding process, dusting with flour when necessary, 6 or 7 more times.
6. This repeated rolling on the widest setting “conditions” the dough. It’s now ready to quickly run through the narrower settings. Adjust the roller to the next narrower setting and run the pasta through as one long sheet. Dust with flour as necessary. Continue to roll this long narrow ribbon of dough through, lowering the setting each time. Flip the dough over so that you reverse front end and back end of the strip each time. Continue until the pasta is about 1/16th of an inch thick and about 18 inches long. You will be on setting 6 or 7.

NOTE: When fresh herbs have been added to the dough, only roll dough as far as setting 6. If the dough gets too thin it will tear around the herb pieces.