



Gourmet Chef

your culinary superstore

M-F 9am-6pm
Sat 10am-6pm
Sun 12pm-4pm

www.gchef.com • 122 south main, minot, ND 58701 • 1•877•266•CHEF

Beet Ravioli with Goat Cheese Filling and a Lemon-Butter Sauce

Makes 24 Ravioli - Serves 4

Beet Ravioli Dough:

3 eggs
1-1/2 cups all-purpose flour
1/2 cup semolina flour
1/4 teaspoon salt
2-3 small beets, roasted, pureed

Goat Cheese Filling:

Zest of one lemon
1/4 cup ricotta
1/4 cup goat cheese
1 tablespoon lemon juice
1 tablespoon parsley, chopped finely
1/4 tsp Kosher salt
1/4 tsp freshly ground black pepper

Lemon-Butter Sauce:

1 large shallot, finely diced
6 tablespoons butter, divided
1 tablespoon fresh lemon juice
1/3 cup dry white wine
Kosher salt and fresh ground pepper to taste
1 tablespoon minced parsley, for garnishing
Lemon zest, for garnishing

Directions for Mixing Pasta Dough:

1. Working on a generous working surface, place the flour in a mound in the center of the board. Sprinkle the salt across the top of the mound.
2. Make a 4-inch well in the middle of the flour, crack three eggs into the well.
3. Using a fork, scramble the eggs without breaking the flour "walls." Add the pureed beets. Gradually incorporate flour from the sides of the well until all flour is incorporated and a rough ball is formed.
4. Dust the surface with flour, and knead the dough for 5-7 minutes. Add additional flour periodically to keep the dough from getting too sticky. The dough should be smooth and elastic.
5. Let the ball of pasta dough set covered under a bowl, or plastic wrap for 15 minutes to promote relaxation of the glutens. The dough may be left to rest longer, up to 30 minutes. As it rests, it will become increasingly softer and easier to roll into the required thin sheets.

Goat Cheese Filling Directions:

1. In a large bowl, mix the filling ingredients (lemon zest, ricotta, goat cheese, lemon juice, chopped parsley, salt, and pepper) together until well-combined. Set aside until time for assembly.

Continued on Page 2



Gourmet Chef
your culinary superstore

M-F 9am-6pm
Sat 10am-6pm
Sun 12pm-4pm

www.gchef.com • 122 south main, minot, ND 58701 • 1•877•266•CHEF

Page 2, continued

Directions for Ravioli Assembly:

1. Divide the pasta dough into two portions with a dough cutter or knife. Dust the working surface, and flatten one portion of the dough into a disc.
2. Using a pasta machine or attachment, set the rollers to the widest setting. While cranking, feed the disc of dough into the rollers. Continue cranking evenly until the entire portion has been rolled out. Dust each side of the rolled pasta dough with a small amount of flour. Reduce the width of the rollers to the next thinner setting. Feed the dough through the rollers again. Repeat the narrowing of the rollers and rolling of the dough until the dough is about 1/8" in thickness. Once the dough sheet reaches this paper-thin stage, cut it in half into two sheets.
3. Place one of rolled pieces on top of a ravioli maker ensuring that the dough placement is aligned well. Press the dough lightly into each well of the ravioli maker.
4. Place a tablespoon-sized scoop of filling into each pocket. Lightly wet the edges of each ravioli section with a wet fingertip. This will help to seal the ravioli well in the next step.
5. Top the tray with the second sheet of pasta covering the filling. Place the top of the ravioli maker on top. Using a rolling pin, roll over the tray to seal the ravioli.
6. Carefully remove ravioli from tray. With a fluted pastry cutter or ravioli cutter, cut between the pockets of filling forming the individual ravioli.
7. Freeze the ravioli in a single layer on a parchment-covered baking sheet for 30 minutes. This will assist in easier handling during cooking. Once frozen, the ravioli may also be packaged in airtight wrapping and stored in the freezer for up to two weeks.

Directions for Cooking Ravioli:

1. Bring 4 quarts of water to a boil in a large pot. Generously salt the water with Kosher salt.
2. Place the ravioli carefully into the boiling water in batches of 8-12 in order to avoid crowding during cooking.
3. Once the ravioli begin to float, check a corner of a ravioli for doneness.
4. Using a slotted spoon, or a spider tool, remove the boiled ravioli and place in a warm bowl.

Directions for the Lemon-Butter Sauce:

1. In a skillet, sauté shallot in 2 tablespoons of the butter. Mix in lemon juice, and wine. Let the sauce cook until reduced by half. On low heat, add the remaining butter 1 tablespoon at a time continuously whisking until the sauce is combined. Season with salt and pepper, to taste.
2. Plate the cooked ravioli and drizzle the sauce on top. Garnish with fresh parsley and more lemon zest. Enjoy!