

Pea & Mint Ravioli with Lamb Ragù

Recipes from *Hoos in the Kitchen* by Melissa Palombi

Pea & Mint Ravioli

3 tablespoons olive oil
1 shallot finely chopped (about ¼ cup)
1 garlic clove, minced
2 ½ cups shelled fresh or thawed frozen peas
¼ cup plus 2 tablespoons dry white wine
1 cup water
Coarse salt and freshly ground pepper
1 tablespoon fresh mint leaves chopped, plus a few small leaves for garnish
3 tablespoons mascarpone cheese
Freshly grated Parmigiano-Reggiano to taste
½ teaspoon kosher salt
Pasta sheets from Mona Lisa Pasta

Heat oil in a medium skillet over medium heat. Add shallot. Cook, stirring occasionally for 3-4 minutes, until translucent. Add garlic, cooking 2-3 minutes until soft.

Add peas, wine, 1 cup water, and 1 ½ teaspoons salt; season with pepper. Simmer until liquid has almost evaporated and peas are tender, 12-15 minutes. Add mint leaves after 10 minutes to warm through. Let cool slightly.

Place the pea mixture in a food processor. Add mascarpone and Parmesan cheese while mixture is still warm, pulse to combine. Taste, and adjust seasoning to your preference.

Roll the dough as thinly as possible. Put out one sheet to be the bottom of the ravioli. Put scant teaspoons of filling 1 inch from edge of dough, 2 inches apart. Gently place second rolled pasta sheet on top. Press around filling, so you can see where to cut.

Using a flute pastry wheel trim between mounds of stuffing to form squares. Dip a finger into cold water, then press down edges of squares to seal. Spread squares onto clean, dry dish towels.

Either freeze ravioli for a later date or boil water, add salt, and cook the ravioli.

While water is going to boil, you can start the ragù.



Lamb Ragù

3 tablespoons olive oil
1 onion, 1/4-inch dice
1 carrot, finely chopped
1 celery rib, finely chopped
4 ounces or 2 ¼-inch slices of pancetta, diced into small chunks
1 teaspoon hot chili flakes
1 ½ pounds of ground lamb
1 cup dry red wine
1 tablespoon tomato paste
2 cans (15 ounces) chopped tomatoes
Kosher salt and freshly ground pepper
Freshly grated Pecorino Romano cheese to serve

In a 10- to 12- inch, deep sauté pan, heat the olive oil over medium heat. Add the onion, carrot, and celery rib. Sweat until translucent and vegetables are just beginning to brown. Add the pancetta and chili flakes. Cook until the pancetta has rendered its fat.

Add ground lamb to the pan and cook until done. Then, add the wine and simmer for 5 minutes. Add tomatoes, bring to a boil, then lower heat to a simmer and season with salt and pepper. Cover, and simmer gently until tomatoes reduce, about 20 minutes.

While the ragù simmers, cook your ravioli. Drain, but do not rinse.

Note: Do not leave ravioli in strainers! They will stick together. Add a little olive oil if needed to keep them separate.

Plate the ravioli either family style on a large platter or on small, individual plates. Cover with the ragù. Sprinkle with freshly grated Pecorino Romano and extra mint for garnish.