



## FRESH RAVIOLI WITH POTATOES & RICOTTA IN A BLACK KALE SAUCE

By Caterina Romano's kitchen

### DIRECTIONS

1. In the bowl of a stand mixer fitted with a hook attachment running at medium speed, combine the flour, salt, eggs and egg yolks.
2. When the dough gathers around the hook, the dough is ready.
3. Collect the dough, plastic wrap it and rest for 40 minutes at room temperature.
4. In a pot full of salted water, boil the potatoes until they are tender. Allow to cool and then peel the skin.
5. Cut the potatoes in half and put them through a ricer.
6. Combine the potatoes with the salt, nutmeg, pepper and fresh ricotta and mix until well combined.
7. Add the Parmigiano, garlic, parsley, zest of lemon and olive oil and mix until well combined.
8. Divide the dough into 4 portions. Roll the first piece through a pasta machine on the widest setting. Fold in half and run it through the machine again. Continue rolling the pasta out to the narrower settings until you reach level 7 and the pasta is smooth. Lay the sheet of pasta on a working surface lined with semolina and roll out the other pieces.
9. Place a half a tablespoon of filling about 1.5" apart along one side of the pasta sheet.
10. Brush egg white around the filling. Fold over the other side of the pasta sheet to cover the filling. With your hands, press out any trapped air and cut between each filling to separate the ravioli.
11. Place them on a tray lined with parchment paper & dusted with semolina and allow the ravioli to dry.
12. In a large frying pan, heat the olive oil over medium-high heat. Sauté the shallots until tender. Add the speck and cook for 5 minutes. Deglaze the pan with the wine. Add the kale and chicken stock and simmer for 10 minutes. Add the butter and cheese and cook until the consistency of the sauce is slightly thick. Season to taste.
13. Bring a large pot of salted water to boil. Boil the ravioli until they float to the top (about 1 minute). Drain and toss them into the sauce.
14. Serve with a sprinkle of Parmigiano-Reggiano or cheese of your choice.

**ENJOY THE RAVIOLI WITH POTATOES, RICOTTA AND BLACK KALE**

### DOUGH

- 3 Cups of AP flour
- 1 TSP of kosher salt
- 5 large eggs
- 2 egg yolks

### STUFFING

- 3 yellow potatoes
- 1 TSP of kosher salt & 1 TSP of pepper
- 1/2 TSP of nutmeg
- ¾ cup of fresh ricotta
- 2 TBSP of Parmigiano-Reggiano
- 1 crushed garlic clove
- ½ cup of chopped parsley
- Zest of ½ lemon
- Splash of olive oil

### BLACK KALE SAUCE

- 1 TBSP of olive oil
- 1 chopped shallot
- ½ cup of speck
- 2 bunches of chopped black kale
- ¼ cup of white wine
- 1 cup of chicken stock
- 1 TBSP of unsalted butter
- 2 OZ of Parmigiano Reggiano