

Ricotta and Four Cheese Ravioli in Wild Mushroom and Pancetta Sauce

This filling for homemade ravioli is one of my family's favorites and the earthiness of the wild mushrooms combined with the pancetta is the perfect complimentary sauce.

For Filling:

2 cups sheep's milk ricotta
1/3 c. grated provolone cheese
1/3 c. grated fontina cheese
1/3 c. grated asiago cheese
3 large eggs
½ c. grated parmigiano reggiano
¼ c. chopped fresh Italian parsley
Fresh ground sea salt to taste

For sauce:

½ Tbsp extra virgin olive oil
½ c. diced pancetta
3 cloves garlic, smashed
1 cup each oyster, shitake and cremini mushrooms, sliced
1 and ½ c. low sodium chicken broth
4 Tbsp unsalted butter
½ c. grated parmigiano reggiano plus more for garnish
¼ c. freshly chopped chives

To make filling:

Combine all ingredients in a bowl. Drop small spoonful of filling every four inches along a strip of homemade pasta dough. Brush a small amount of water along edge closest to you and fold dough over filling. Press from opposite side to you to force air out. Press all around mound of

filling and cut ravioli using a cutter or knife. Press pasta all around filling again to ensure that it's sealed otherwise it filling can come out while boiling.

To make sauce:

Heat oil in large non-stick skillet over medium high heat. Add pancetta and garlic and sauté. When garlic cloves are brown and fragrant, remove from pan and discard. Continue cooking pancetta until crispy. Add mushrooms and sauté until soft and wilted, about 5 minutes. Add in chicken stock and bring to a boil. Reduce heat and let gently boil until chicken stock is reduced by half. Add butter and cook, shaking the pan until the sauce thickens and looks velvety. Season with salt if necessary and let simmer.

Add ravioli to large pot of salted water and allow to cook for 3-4 minutes. Remove cooked ravioli from boiling water and transfer to skillet using a slotted spoon. Bring the sauce to a boil again and add parmesan, swirling to combine. Serve garnished with freshly chopped chives and grated parmesan cheese.

Kim's Cookology!