

# Wild Mushroom Wine & Herb Ravioli



## Recipe By Jaxters

**Ref:** 754

**Heading:** Pasta

**Cuisine:** Italian

**Food Type:** Vegetarian

**No of Portions:** 4

## Ingredients & Prep

400 g 00 flour

4 Eggs med

3 tbsp Water

1/4 Salt

### Filling

450 g Wild or chestnut mushrooms finely chopped

100 g Breadcrumbs

50 g Parmesan cheese grated

35 g Dried porcini mushrooms pre-soaked & finely chopped

2 Banana shallots finely chopped

2 Garlic cloves finely chopped

1 Egg large beaten

2 tbsp Brandy

2 tbsp Fresh basil chopped

1 tsp Dried oregano

1/4 tsp Salt

1/2 tsp Freshly ground black pepper

1/2 tsp Olive oil

### Sauce

200 g Wild or chestnut mushrooms roughly chopped

30 g Butter

10 g Flour

120 ml White wine

1 Garlic cloves finely grated

1/4 tsp Salt

1/2 tsp Freshly ground black pepper

2 tbsp Olive oil

## Method

**Step 1** - Put the flour & salt in a bowl & mix, then add eggs then bring together to form a soft to firm dough, if too dry add the water in dribs to get the required consistency, then wrap in cling film flatten into a disc & put in the fridge for 1 1/2 hours.

**Step 2** - In a frying pan over a med heat add oil & shallot, fry until a little colour stirring often, then add garlic & cook for another minute, then add chopped mushrooms, porcini mushrooms, & brandy, cook stirring for 5 to 8 mins or until soft, take off the heat & allow to cool.

**Step 3** - In a bowl add breadcrumbs, Parmesan, herbs, egg, salt & pepper & mix well, then add cooked mushroom mixture & mix well.

**Step 4** - Cut dough in half, then using a pasta roller which is best or use a rolling pin on a floured worktop, roll out 2 thin strips 12 to 14 cm wide, then place a tbsp of the mushroom filling in the centre 4cm apart, when wet around the edges with a pastry brush, then lay the other pasta strip over the top of the fillings, push as much of the air out as you can & squeeze edges together, using a knife or a pastry wheel cutter cut into squares & set aside.

**Step 5** - Make the sauce, add oil, garlic & mushrooms to a the same frying pan, cook for 3 mins or until soft, then remove mushroom and set aside, next add butter to melt then add flour & mix in with a wooden spoon, cook for 30 sec, then add wine stir in, add salt, pepper & cooked mushrooms, stir in, add a little water if too thick to loosen sauce.

**Step 6** - Cook ravioli in salted boiling water for 3 mins scoop out with a slotted spoon, & add to the mushroom sauce in the frying pan, mix & coat pasta, then serve.

## Suggestion & Tips

Instead of white wine, you can use Masala. You can use mushrooms of choice.