



Raviolo al Uovo Tartufato (Farm Egg Raviolo with Ricotta, Truffles and a Parmigiano Butter sauce)

Recipe courtesy of Nicoletta Grippo

Yield: 6 servings

For the Ravioli:

Please refer to the **Basic Egg Pasta Dough** (recipe attached)

For the Filling:

7 farm fresh eggs

½ cup whole milk sheep or cows milk ricotta

2 tbsp heavy cream

½ cup Parmigiano Reggiano

½ cup spinach blanched, drained and chopped (or if desired you may use basil)**optional

Pinch fresh grated nutmeg

Salt and pepper to taste

Fresh whole summer truffle

For the Sauce:

½ cup unsalted butter, softened

4 tbsp parmiggiano

1 cup boiling water, to adjust density

Salt

To make the filling:

In a bowl combine ricotta, heavy cream, parmiggiano, nutmeg, salt, pepper and fold in spinach.

Roll pasta dough to the thinnest setting on the pasta machine. Cut the sheet in half (make second sheet slightly larger than the first) and make six mounds of ricotta mixture with a well in the center two inches apart. One at a time crack an egg into a bowl and carefully transfer yolks to the center of the ricotta mounds. The yolks must remain intact. Lay second sheet of pasta gently over mounds and very carefully press dough together with your fingers to seal the ravioli. Be sure to remove any pockets of air. Using an appropriate sized ravioli cutter or pastry cutter or even a knife cut ravioli into individual raviolos.

Arrange them in a single layer on baking sheets lined with lightly-floured kitchen towels, and cover them with additional towels.

When ready to cook;

When ready to cook the pasta, bring the salted water to a boil in a shallow pot. Heat the butter in a medium-sized sauce pan. Add 1 cup of boiling water to the butter; stir and simmer for about 2 minutes, reducing the liquid by half. Add the parmigiano. Keep the sauce hot over very low heat. To cook ravioli gently lower into water using a wide spatula one at a time and cook for two minutes. Gently lift out one at a time and place in sauce pan with butter sauce; cook for an additional minute egg side up to avoid over cooking yolk. Serve one raviolo per person topped with butter sauce, a sprinkling of parmigiano and shaved summer truffle.

As always, this recipe is meant to be a guideline. Cooking is not always an exact science so enjoy making it your own!