



Mushroom Filled Ravioli

Ahh...ravioli, a labour of love filled with mushroomy goodness accented with a bit of prosciutto, finished with a butter-prosciutto sauce and a sprinkling of Parmigiano Reggiano.

Makes Approximately 36 Ravioli

One 3 egg batch of homemade pasta dough**

For The Filling:

3 Tbsp. unsalted butter
3/4 lb. Crimini mushrooms, finely chopped
2 oz. prosciutto, minced
2 Tbsp. minced shallots
Freshly ground black pepper
1/4 cup whipping cream (or for an extra bit of deliciousness,
substitute 2 Tbsp. each ricotta & mascarpone cheeses for the cream)
3 Tbsp. Marsala wine

Egg wash: 1 egg beaten with 1 Tbsp. cold water

Salt for cooking the ravioli

For the Sauce:

5 Tbsp. unsalted butter
1/3 cup minced prosciutto
3 Tbsp. freshly grated Parmigiano Reggiano
1/4 cup freshly chopped Italian parsley

Make the Filling:

Melt the butter in a heavy large skillet over high heat; add the mushrooms, prosciutto, shallots & pepper. Cook until almost no liquid remains in the pan, stirring frequently, about 8 minutes; add cream & Marsala & boil until almost no liquid remains.

**If using ricotta & mascarpone cheeses, add the Marsala to the mushroom mixture, boil until almost no liquid remains, remove pan from heat, cool for a few minutes; stir in the cheeses.

Season the mixture with salt; cool completely. The filling can be made the day before, cooled & refrigerated until approximately 1 hour before using.

The pasta dough should be rolled out, according to the instructions, to #6 or #7 depending on your pasta machine. It should be thin. I use a ravioli form with press to make them; it works very well so long as the form is floured well & you roll over the filled ravioli with a rolling pin, using a firm hand. **Here's a link to how to roll out & form the dough if you need to see how it is done.**

Once you have laid a sheet of rolled out pasta dough over the form & used the press to create the “wells” for the filling; place tablespoons of filling in them so they are full to the top. Brush the sides & ends & between each ravioli with egg wash; place a second piece of rolled out dough on top, press down lightly, then, roll over the filled ravioli with a rolling pin so that the ravioli separate from each other.

Place the prepared ravioli on a floured rimmed baking sheet; continuing with the remaining dough in the same manner. I find it easier to roll out the sheets as I go because you don't want the sheets to dry out at all.

Bring a large pot of water to a boil; add 1 – 2 Tbsp. salt.

Meanwhile Make the Sauce:

Melt the butter in shall heavy saucepan over medium heat; add prosciutto & stir 1 minute; keep warm until ready to serve the ravioli

Add the ravioli to the pot of boiling salted water & boil for 5 – 6 minutes; remove using a spider or slotted spoon to individual warm serving bowls. You may need to cook the ravioli in two batches; if so, place a couple of tablespoons of the butter from the sauce into the bottom of a warm platter; remove the ravioli to the platter & spoon some of the butter on them so they don't stick together; keep warm while cooking the remaining ravioli.

Phyllis

