

By Adams Reserve Cheddar Signature Chef Jonathan Bennett

Spinach & Cheddar Ravioli with Cacio e Pepe Sauce

Makes 12 large ravioli

INGREDIENTS NEEDED

Ravioli:

24ea	Dumpling or Wonton Wrappers, thawed
9oz	Frozen Spinach, chopped and squeezed optional 16oz Fresh Spinach, steamed and chilled
½ + ¼ C	Heavy Cream
2T	Butter
1T	Fresh Garlic, chopped
1 pinch	Fresh Ground Black Pepper
1/8 tsp	Ground Fennel Seeds
1 pinch	Crushed Red Pepper
1 tsp	Kosher Salt
1 ½ C	Adams Reserve Cheddar, grated
1 ea	Egg White

Sauce:

3 T	Butter, soft
¼ tsp	Fresh Ground Black Pepper
¼ C	Parmesan Cheese, ground

EQUIPMENT USED

Chef Knife

Pastry Brush

Cutting Board

Medium size mixing bowl

Rubber spatula

Pepper mill

Small and Large Saute Pans

Pasta cooking pot

Cookie sheet or something to put the ravioli on before cooking

Colander or skimming spoon for draining the ravioli

Micro Plane, optional

Mortar & Pestle, optional

INSTRUCTIONS

For the Filling:

1. Oven medium-high heat, melt the butter
2. Add in the chopped garlic, black & crushed red peppers, ground fennel seed and salt.
3. Sauté until the garlic is tender.
4. Add in the ½ cup of cream, bring to a simmer and reduce by half.
5. Remove from the stove, add in the remaining ¼ cup cream and let cool to room temp.
6. On a cutting board, chop the squeezed spinach and grated cheddar together to about pea size.
7. Transfer the chopped spinach mixture to a mixing bowl, pour in the cream mixture and stir to combine. Check the seasoning and adjust if needed.
8. Scoop the filling into 2Tbs balls and place on a plate or cookie sheet.

Filling the Ravioli:

1. In a small bowl, whisk the egg white until smooth and set aside.
2. Layout the dumpling wrappers and brush off the excess starch. Restack and cover with a barely damp cloth.
3. Working quickly so the dough doesn't dry out. Layout about 6 to 8 wrappers and lightly brush one side with the egg whites.
4. Place a ball of filling on half of the wrappers and place the remaining half of the wrappers on top of the filling.
5. Using your thumb and fingers, work the top and bottom wrappers together and press firmly to seal. Work your way around the entire wrapper twice to ensure a good seal.
6. Place the filled ravioli on a parchment lined cookie sheet and cover with a barely damp cloth.
7. Repeat the filling process with the remaining wrappers.

Cooking and Saucing the Ravioli:

1. Bring 1 gallon of water and ¼ cup of kosher salt to a boil over high heat.
2. In a large sauté pan over medium-high heat, fry the black pepper in half of the butter for about 45 seconds or until the butter has cooked off most of its moisture. Set aside.
3. Add the ravioli to the boiling water and cook for 4 to 5 minutes.
4. With a skimmer, transfer the ravioli to the sauté pan with the fried black pepper.
5. Add in the remaining softened butter, the parmesan cheese and about 2 Tbs. of pasta cooking water.
6. Gently toss to combine.
7. Garnish with some fresh herbs if desired.
8. Serve immediately.

Notes:

The ravioli can be frozen for up to two months or refrigerated for a day in a tightly sealed ziplock bag. If freezing, cook directly from frozen but increase the water to 1.5 gallons and 6T of kosher salt.