



Harley Farms Goat Dairy

Goat Cheese Ricotta Ravioli with Prosciutto & Roasted Peppers

Difficulty: Medium

Prep Time: 10 minutes

Cook Time: 1 hour 45 minutes

Yield: 4 servings

Pasta Dough:

1/2 pound flour, plus flour for the board

1 teaspoon salt

4 egg yolks

1 tablespoon olive oil

1 egg beaten with 1 tablespoon water, for egg wash

Combine flour and salt in a mixing bowl. Make a well in the center and add egg yolks and olive oil. Mix until the dough comes together into a ball. (If the dough seems too dry, add a few tablespoons of water).

Knead dough on a floured surface for 2 to 3 minutes, dough should seem smooth and elastic. Let dough rest in refrigerator for 1 hour.

Ravioli Filling:

1 cup Harley Farms Ricotta cheese

1 egg yolk

1 teaspoon salt

1/2 teaspoon pepper

Make the filling by combining the ricotta, egg, salt and pepper in a small bowl. Using a pasta machine, roll out the pasta dough to the last setting. Cut the dough into sheets approximately 18-inches long. Place 1 sheet of pasta on a floured work surface and brush with the egg wash. Place tablespoon size dots of ricotta mixture 2-inches apart on the sheet of pasta. Place a second sheet of dough over the first and press down to seal around the filling and remove any air bubbles. Using a floured 3-inch round cutter, cut out the ravioli and place them on a well-floured sheet tray. Crimp the edges with a fork.

When the sauce is ready, poach the ravioli in simmering, salted water for 2 to 3 minutes. Drain and immediately add to the sauce.



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Sauce:

3 cloves garlic, peeled

1/2 cup heavy cream

1 cup crushed tomatoes

1/4 cup prosciutto, julienned (3 to 4 slices)

1 tablespoon olive oil

1 yellow pepper, roasted, peeled and julienned

1 cup small pea shoots (or arugula)

Salt and pepper

Parmesan cheese or freshly chopped herbs, for garnish

Poach garlic cloves in the cream until tender. Add the crushed tomatoes, season with salt and pepper and simmer for 5 minutes. Puree in a blender, strain and set aside. In a large saute pan, heat prosciutto and roasted peppers in the olive oil. Add the pea shoots and cook briefly, until they are just beginning to wilt. Season with salt and pepper. Add the freshly poached ravioli, 1/4 cup of tomato sauce and toss to combine.

To serve, ladle a small pool of sauce on the bottom of a large plate or wide-bottomed bowl. Arrange 3 ravioli on the sauce and spoon the prosciutto and vegetables over the top. Garnish with shaved Parmesan or herbs and serve immediately.



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