



Ecco Pear and Buffalo Mozzarella Ravioli

Chef Craig Richards

Ingredients

Ravioli Pasta

1 ½ cups semolina flour
1 ½ cups all-purpose flour
½ teaspoon salt
2 teaspoons olive oil
3 large eggs
2–3 tablespoons water

Filling

4 ripe Bosc USA Pears
¾ cup Buffalo Mozzarella cheese cubes
¾ cup Mascarpone cheese
¼ cup Parmigiano Reggiano
1 teaspoon orange blossom honey
Freshly ground black pepper
Pecorino Romano

Directions

For the ravioli: Sift the semolina, all-purpose flour and salt onto a flat work surface. Whisk the eggs, olive oil and water together. Form the sifted flour mixture into a mound and make a well in the center.

Pour half of the egg mixture in the well and begin mixing with a fork or your fingers while supporting the mound of flour with your other hand. When the mixture starts clumping, add the remaining egg mixture.

When the egg mixture is fully incorporated, knead the dough for 8 to 10 minutes or until smooth. Dust the work surface with semolina flour as needed to keep the dough from sticking. Form the dough into a ball and tightly wrap with plastic wrap. Let the dough rest in refrigerator for 2 hours before rolling.

Make the filling while the dough is resting.

Cut the dough into 6 pieces. Lightly dust a work surface with semolina and roll the pieces into strips using a pasta machine or a rolling pin. Roll the dough into 1/16-inch thick strips (setting number 6 on a pasta machine), about 4 inches wide by 16 inches long.

Place the pasta sheets on a work surface lightly dusted with semolina. Using a teaspoon, place a spoonful of filling about 2 inches from the left edge of one sheet. This should be enough space to allow you to close and completely seal each dollop of filling. Place the next spoonful 2 inches to the right of the first and continue until the sheet has about 8 dollops of filling. Prepare a second sheet of pasta in the same way.



Whisk together 1 egg and 2 tablespoons of water for egg wash. Using a pastry brush, lightly brush egg wash on outer edge and in between each mound of filling. This is the glue that will seal the raviolis.

Completely brush a plain sheet of pasta with egg wash and place it, egg-wash side down, over the prepared, filled pasta sheet, stretching it over the filling. Working from the center of the sheet out, press gently around each mound of filling making sure there is no air trapped inside. Press the edges down for a tight seal. Repeat with the second filled pasta sheet.

Have a platter or pan lightly dusted with semolina ready. Using a rolling cutter or a knife, cut the strips into individual raviolis leaving a 1-inch margin of pasta around each one. If desired, trim the corners of the raviolis for a more uniform look. Dust with a bit more semolina and refrigerate until ready to cook.

When ready to cook, bring a large pot of salted water to a boil over high heat. Gently brush the flour off of the raviolis and drop them in the rapidly boiling water. Leave for 4 to 6 minutes, or until they're tender but still firm. Begin timing after the raviolis float to the surface. Drain raviolis, saving some of the pasta cooking water for finishing.

Put raviolis in a wide, shallow pan with ½ cup pasta cooking water and 2 tablespoons butter. Warm through and allow sauce to thicken slightly. Season with freshly ground black pepper and grated pecorino Romano before serving.

For filling: Peel, core and grate the pears. Press juice out of pears through cheesecloth, preferably leaving them to hang overnight.

Combine pears with mozzarella, mascarpone, Parmigiano and honey. Season to taste with salt and white pepper.

yield: Makes 6 servings, approximately 6 raviolis each.