

## Italian Sausage Ravioli

<b>Serving Size</b>	Serves 6-8 people
<b>Chef</b>	John Baez, Border Grill



Ravioli Pasta Ingredients	Quantity	Measurement	
Semolina	30 lbs		
Durum	30 lbs		
00 Flour	4 lbs		
Whole Eggs	30 each		
Water	4 gallons		
Kosher Salt	5 oz		

- 1) Combine semolina, durum, 00 flour and salt in a mixer and combine on low speed using dough hook or paddle attachment
- 2) Add water to mix slowly and gradually
- 3) Add eggs to mix one by one
- 4) Continue to mix on low to med-low speed until dough forms a ball
- 5) Remove dough from mix and place on floured work surface to roll out
- 6) Flatten dough several times with rolling pin, laminating (folding) it at least half a dozen times before placing it into the pasta sheet attachment
- 7) Pass flattened dough through widest setting on pasta sheet attachment 4-6 times, then repeat on mid setting before finishing on thinnest setting. (You may stop at mid setting if you feel pasta thickness is ok at that point.)

Store on damp towels or paper towels flat and not stacked on top of one another until ready to make ravioli

## Italian Sausage Ravioli

Ravioli Filling Ingredients	Quantity	Measurement	
Johnsonville Italian Sausage, casing removed, finely chopped	12 lbs		
Crimini Mushrooms, finely chopped	4 lbs		
Onions, yellow, finely chopped	4 lbs		
Poblano Peppers, deseeded, finely chopped	3 lbs		
Red Bell Pepper, deseeded, finely chopped	4 lbs		
Shallot, minced	3 lbs		
Garlic, minced	2 lbs		
Fontina Cheese, shredded	10 lbs		
Toasted Cumin, ground	4 oz		
Red Pepper Flakes	1 oz		
Kosher Salt	To taste		
Fresh Ground Black Pepper	To taste		

- 1) Begin in a large rondeaux with oil over medium heat
- 2) Add sausage until browned then add onions and peppers, continuing to saute until softened slightly
- 3) Add mushrooms and continue to saute then add shallots and garlic
- 4) Add cumin and red pepper flakes, then add salt and pepper to taste
- 5) Remove from heat and finish with fontina cheese, stirring in until melted and thoroughly combined
- 6) Allow to cool before assembling ravioli
- 7) Once cooled, place one sheet of pasta on a flat floured work surface and place a 1 oz scoop of the filling in the center of the strip of pasta leaving about 2 inches from the top and bottom edges (use a black scoop if possible and be sure to pack it tightly).
- 8) Continue in this manner along the strip of pasta leaving 3-4 inches between each scoop
- 9) Using a spray bottle, spray a light mist of water over the entire pasta sheet (use gloved fingers to ensure that the water covers the entire surface of the pasta up to the scoops of filling, this is your adhesive)
- 10) Gently place another sheet of pasta over the top of this and press together to adhere to one another. Use your fingers to create a seal around each scoop of filling. Try to avoid having any air pockets or tearing the pasta
- 11) Using a ring mold, cut ravioli out of the pasta sheet and use a fork to crimp the edges
- 12) Toss lightly in flour to prevent sticking and store flat on a sheet pan until ready for service

## Italian Sausage Ravioli

Bolognese Sauce Ingredients	Quantity	Measurement	
Johnsonville Italian Sausage, casing removed, finely chopped	25 lbs		
Onions, yellow, finely chopped	10 lbs		
Celery, finely chopped	5 lbs		
Carrots, peeled, finely chopped	5 lbs		
Roma Tomatoes, rough chopped	20 lbs		
White Wine	1 gallon		
Tomato Paste	4 oz		
Chicken Stock	2.5 gallons		
Heavy Cream	1 gallon		
Oregano, fresh, chopped	4 oz		
Italian Parsley, fresh, chopped	4 oz + 4 oz		
Parmesan, grated	6 lbs		
Garlic	2 lbs		
Kosher Salt and Black Pepper	To taste		

- 1) In a large saucepot over medium flame, heat oil and brown sausage
  - 2) Add onions, celery, carrots, tomatoes and garlic and continue to sauté until vegetables begin to soften
  - 3) Deglaze with white wine and reduce by  $\frac{3}{4}$
  - 4) Add chicken stock and reduce flame to low and allow to simmer for 3-4 hours (if pressed for time, you may pulse in robot coupe to achieve proper consistency)
  - 5) Once tomatoes and vegetables have completely broken down, add heavy cream and continue to simmer, reducing by  $\frac{1}{4}$
  - 6) Finish with oregano and 4 oz of parsley (reserve remaining parsley for garnish) and parmesan
- Sauce should have a thick consistency but should not be smooth like a puree. Season to taste with salt and pepper, hold hot for service

## SERVING INSTRUCTIONS



- 1) Place a large pot with salted boiling water on the stove and insert a pasta basket
  - 2) Add ravioli to pasta basket and allow to cook for 3-4 minutes. Do not overcrowd in order to avoid sticking or rupturing
  - 3) Remove pasta basket from water and transfer cooked ravioli to an oiled pan (you may want to toss them in a bit of oil as well to prevent sticking) for staging
- To plate, place a dollop of Bolognese sauce on the plate and slightly smudge it across, then place ravioli in center of sauce smudge. Garnish with remaining chopped parsley and serve while hot



**ULTIMATE**  
**RECIPE**  
★ CHALLENGE ★