

Three cheese ravioli with tomato ragout

YIELDS ABOUT 40 RAVIOLIS

Pasta

500g Flour
75ml Olive oil
Warm water

Filling

200g Cacciocavallo cut into small blocks
200g Ricotta
200g Buffalo Mozzarella
Pinch of Pecorino Romano
Pinch of Parmigiano Reggiano
Generous pinch of pepper
6 Sprigs of marjoram stripped from the stalk
2 Eggs

Ragout

200g Beef chuck whole not sliced
200g Stewing pork
100ml Olive oil
4 cloves garlic crushed with blade of your knife
200ml Red wine
1 A10 tin tomatoes
30ml double tomato concentrate

Method

Pasta:

Knead the flour with warm water until smooth and gradually incorporate oil. Cover with a wet cloth and set aside.

Filling:

Pulse the cacciocavallo in the food processor and add the mozzarella and then the ricotta, eggs, marjoram, pecorino and parmesan and pepper. Pulse, don't blend fine. The mixture should retain the ricotta consistency and there should be a strong marjoram presence in the flavour.

Roll the pasta thin, cut rounds and fill the raviolis.

Ragout:

Heat oil and add garlic and brown gently. Add the beef and pork, fry till a dark brown colour. Add the wine and reduce to almost a syrup.

Blend the tomatoes, but not too fine as the sauce needs texture, then add to the meat. Also add the concentrate and stir.

Cook for 5-7 hrs on low heat.

Remove the garlic, beef and pork and make sure the sauce is not too thin.

Complete the dish:

Cook the raviolis until al dent, about 4 minutes, but make sure the filling is warm and melted.

Warm the sauce and pasta gently together with basil and more grated parmesan.

Serve and enjoy!



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