



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Artichoke Ravioli With Tomatoes (adapted from Gourmet via Smitten Kitchen)

4 to 6 servings

This is a good time to utilize your food processor if you have one. I think the best order to process the ingredients in (to avoid cleaning the bowl in between uses) is parmesan, onions, artichoke mixture, tomatoes. You could also make the pasta dough in the food processor, although I've had better luck using the stand mixer or kneading by hand.

Ravioli take well to freezing. Just freeze them in a single layer on a flour-dusted baking sheet. Once they harden on the pan, transfer them to freezer bags.

Pasta:

6 ounces (1¼ cups) all-purpose flour, plus more for dusting the work surface
2 large eggs

Filling:

2 tablespoons unsalted butter, cut into pieces
1 onion, chopped (½ cup)
2 (14-ounce) cans quartered artichoke hearts, drained
2 ounces (1 cup) finely grated Parmigiano-Reggiano
½ cup chopped fresh flat-leaf parsley
1 large egg
½ teaspoon salt
½ teaspoon black pepper
½ teaspoon freshly grated nutmeg

Sauce:

2 tablespoons unsalted butter
1 onion, minced
1 (28-ounce) can diced tomatoes
½ teaspoon salt
¼ teaspoon black pepper
2 ounces (1 cup) finely grated Parmigiano-Reggiano
2 tablespoons heavy cream

1. For the pasta: Add the flour and egg to the bowl of a stand mixer fitted with the paddle attachment. Mix on low speed until thoroughly incorporated. Change to the dough hook and knead for 5-6 minutes, until smooth. Add flour as necessary - the dough shouldn't be sticky. Shape the dough into a ball and wrap it in plastic wrap. Let the dough rest for at least 30 minutes. (You can also mix and knead the dough by hand. It's easiest – less messy – in a large, wide bowl.)

2. For the filling: In a 12-inch skillet over medium heat, melt the butter. When the foam subsides, add the onion and sauté, stirring occasionally, until golden, about 6 minutes. Add the artichoke hearts and continue cooking while stirring occasionally, until they're tender, 8 to 10 minutes. Transfer the artichoke mixture to the food processor (scraping but not washing the pan), and process in pulses until the artichokes are coarsely chopped. Stir in the parmesan, parsley, yolk, salt, pepper, and nutmeg.

3. Divide the dough into 6 balls. Work with one ball of dough at a time and leave the others covered with a damp dishtowel. Flatten the dough slightly, then roll it through the widest setting on a pasta roller. Fold it in thirds like a piece of paper going into an envelope, then roll it through the pasta roller again, feeding it with one of the open sides first. If at any point the dough is sticky, brush it with flour. Repeat the folding into thirds and rolling a few times. Without folding, run the pasta through the widest setting once more. Adjust the pasta roller to the next-thinner setting and roll the dough through the machine. Continue to gradually thin the dough until the second-to-last setting. Brush it with flour if the dough starts to stick at all. If the strip of dough becomes too long to handle, cut it into two shorter strips and work with each strip separately. Repeat the rolling, folding, and thinning with the remaining balls of dough, laying the sheets of pasta on dishtowels.

4. For the sauce: Melt the butter in the now-empty skillet over medium heat. When the foaming subsides, add the onion and sauté until just golden around the edges, about 5 minutes. Add the tomatoes with their juice and the salt and simmer over low heat until the sauce is thickened, 15-20 minutes. Stir in the pepper, most of the parmesan and the heavy cream. Set aside.

5. The pasta sheets should be approximately 4 inches across. Place small balls of filling (about one rounded teaspoon each) in a line one inch from the bottom of the pasta sheet. Leave one and one-quarter inches between each ball of filling. Fold over the top of the pasta and line it up with the bottom edge. Seal the bottom and the two open sides with your finger. Use a fluted pastry wheel to cut along the two sides and bottom of the sealed pasta sheet. Run pastry wheel between balls of filling to cut out the ravioli.

6. Bring 4 quarts of water to boil in a large stockpot. Add about a tablespoon of salt and half of the pasta. Cook until doubled edges are al dente, 3-4 minutes. With a slotted spoon, remove the ravioli from the pot and transfer them to warmed bowls or plates. Keep warm in a warm oven while the remaining ravioli are boiled. Top the ravioli with sauce and the remaining parmesan; serve immediately.