



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Green Pea Ravioli with Lemon Broth (adapted from Gourmet via epicurious)

6 servings

I've doubled the amount of filling, because I only had enough filling for 9 ravioli, not the 18 the original recipe indicates.

Pasta:

1⅓ cups (6.4 ounces) all-purpose flour
2 eggs, lightly beaten

Filling:

2 cups baby peas, defrosted
1 tablespoon olive oil
2 shallots, minced
Salt
6 tablespoons freshly grated parmesan
6 tablespoons fresh bread crumbs

Broth:

4 cups chicken broth
2 garlic cloves, smashed
1 teaspoon freshly grated lemon zest
Squeeze fresh lemon juice

Garnish: fresh chervil or parsley and cooked peas

1. Combine the flour and eggs until smooth (either by hand, with a food processor, or with a stand mixer). Add more flour if the dough is sticky or more water if it's crumbly. If you stick a dry finger into the center of the dough, it should come out nearly clean. Wrap the dough in a damp towel and set aside to rest while you prepare the filling.
2. Force the peas through the fine disk of a food mill into a bowl to remove their skins. Heat the oil in a small skillet over medium heat; add the shallot and a pinch of salt; cook until shallot is softened, 3-4 minutes, stirring occasionally. Combine the pea puree, cooked shallot, parmesan, and bread crumbs.
3. Divide the dough into 6 portions. Working with one portion at a time, flatten it and fold in thirds, like a letter. Roll it through the widest setting on a pasta roller. Repeat the folding and rolling 3-4 more times, flouring the dough as needed to prevent sticking. Adjust the pasta roller to the next thinnest setting; roll the pasta sheet through. Continue thinning the pasta until the next-to-thinnest setting. Lay the thinned pasta sheet on a dry dish towel. Repeat with the remaining portions of pasta.

4. Place one rounded teaspoon of filling every 3 inches along the length of a pasta sheet. Using a pasta brush or your fingers, wet the pasta in between the rounds of filling. If the pasta sheet is at least 4 inches wide, fold it lengthwise over the filling. If the pasta sheet is too thin to fold lengthwise, lay a second pasta sheet over the filling. Press around each ball of filling to seal the two layers of pasta together. Use a pizza roller to cut between the filling to form squares of ravioli. Store the ravioli on a dry dish towel (there's no need to cover it). Repeat with the remaining dough and filling.
5. Combine the broth, garlic, lemon zest, and salt and pepper to taste in a saucepan; bring to a simmer. Lower the heat and cover to keep warm.
6. Bring a large pot of water to a boil; add a tablespoon of salt and lower the heat until the water is at a lively simmer. Cook the ravioli in small batches until al dente, 2 to 3 minutes, using a skimmer or large slotted spoon to remove the ravioli from the boiling water. Divide the cooked ravioli between six soup bowls.
7. Discard the garlic in the broth. Ladle the hot broth over the ravioli. Garnish with herbs and cooked peas, if desired; serve immediately.