

THE WAY THE COOKIE CRUMBLES



Carrot-Ricotta Ravioli with Herbed Butter (slightly adapted from Domenica Marchetti's *The Glorious Vegetables of Italy*)

4 main course or 8 first-course servings

3 large carrots (12 ounces), peeled and cut into 1-inch chunks

1 large shallot, quartered

1 tablespoon extra virgin olive oil

Salt and freshly ground pepper

2 teaspoons unsalted butter

1 tablespoon heavy cream

5 ounces ($\frac{1}{2}$ cup firmly packed) ricotta

6 tablespoons freshly grated parmesan cheese, plus more for serving

pinch of freshly grated nutmeg

1 large egg yolk

1 recipe fresh pasta dough, rolled to the second-to-last setting on a pasta roller

8 tablespoons (1 stick) unsalted butter

2 tablespoons minced parsley

salt

1. Heat the oven to 400 degrees. In a baking dish, toss the carrots and shallot with the olive oil and season with salt and pepper. Cover with foil and bake for about 30 minutes, until tender and lightly browned. Let cool slightly.

2. In a food processor, combine the carrots, shallot, and cream and puree until smooth. Transfer the puree to a bowl. Stir in the ricotta, parmesan, and nutmeg and season with salt and pepper. Stir in the egg yolk.

3. Place one rounded teaspoon of filling every 2 inches along the length of a pasta sheet. Fold the pasta sheet lengthwise over the filling. Press around each ball of filling to seal the two layers of pasta together. Use a pizza cutter to cut between the filling to form squares of ravioli. Store the ravioli on a dry dish towel. Repeat with the remaining dough and filling. (Ravioli can be formed several hours in advance and covered and refrigerated or can be flash-frozen, then transferred to freezer bags and frozen for several weeks. Do not defrost before cooking.)

4. 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. Meanwhile, in a large skillet over medium heat, melt the butter with $\frac{1}{4}$ teaspoon salt and the parsley.

5. Boil 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 and transfer them directly to the skillet with the butter. Once all the ravioli are boiled, lightly toss them in the butter to thoroughly coat. Serve immediately, topped with additional parmesan.