



Swiss Chard Pine Nut Ravioli

By Chef Bob Simontacchi
Meyer Lemon Cream Sauce & Parmesan
4-6 entrées; serve with salad

SAUCE

Ingredients

- ½ lb. Butter, diced and softened
- 2 Shallots, sliced thin
- 1 cup dry white wine
- 2 Meyer lemons, zest and juice
- 2 sprigs of thyme
- 1 Bay leaf
- Dash of peppercorns
- ½ cup heavy cream

Directions

Melt butter in sauté pan over medium heat and add in shallots. Cook until soft, about 3 minutes. Add in wine, peppercorns, bay leaf and thyme and reduce by half. Over medium heat, add cream and reduce by half again. Finally, add lemon juice and lemon zest and simmer for a couple minutes. Strain through fine mesh strainer and set aside.

RAVIOLI

Ingredients

- 1 recipe of pasta dough, rolled out into wide ribbons, about ¼-inch thick or find prepared pasta sheets from you local grocery store.
- 1 egg
- 2 table spoons of butter
- 1 bunch Swiss chard, cleaned and chopped
- 4 Shallots
- ½ toasted pine nuts
- ½ cup Madeira wine
- ½ cup heavy cream
- Salt and Pepper to taste
- Parmesan
- Finely chopped chives for garnish

Directions

Melt butter in sauté pan over medium heat and add in shallots. Cook until caramelized. Add cleaned and chopped Swiss chard and cook for 2-3 minutes. Add in Madeira and cream and stir until thick. Add in pine nuts and season with salt and pepper to taste.

Add a rounded tablespoon of filling on pasta sheets every 3 inches. Whisk 1 egg and use pastry brush to lightly coat pasta around filling scoops with egg. Add top layer or pasta and seal with ravioli press. Then cut with ravioli cutters or knife and seal each piece with fork.

Boil Ravioli for 4-5 minutes and strain. Once dry, add desired amount of sauce to coat ravioli in sauté pan. Mix over low heat for 1-2 minutes. Add Parmesan, chives, and a pinch of fennel pollen for garnish. Enjoy!

