



Summer Sweet Corn Ravioli Recipe

- 2 cups of fresh sweet corn kernels
- 1/2 tbsp salt
- 6 tbsp of butter
- 2 tbsp of chopped fresh shallot
- 2 garlic cloves minced
- 1/2 cup of white wine
- 5 basil leaves, julienned
- 1/2 cup of farmers cheese (plus more for serving)
- 1 tbsp of chopped basil
- 2 plain pasta sheets
- 1 small egg, beaten
- Extra virgin olive oil

Ravioli Filling

DIRECTIONS:

Place a small pot over medium heat and add butter
Once the butter is melted, add shallots and garlic and sautee

Add sweet corn kernels, then add white wine and reduce all the way

When the wine is reduced, remove from heat, cool and place the mixture in the food processor to make a corn paste

Add cheese and salt and mix

Ravioli Assemble

Place your pasta sheet on a lightly floured surface
Starting 3" away from the left edge, place a spoonful of your corn mixture on the pasta. Repeat the 3" process throughout your pasta sheet

Once your pasta sheet is completely filled, lightly brush your egg wash mixture around the pasta sheet then top with the second pasta sheet (like a sandwich)

With your fingertips, press the pasta around the filling to seal, making sure to leave out any air pockets

Finally, cut out each ravioli with a cookie cutter

Summer Sweet Corn Raviolis with fresh homemade farmers cheese, cherry tomatoes & sweet corn nage



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Nage recipe

- 4 cups of fresh sweet kernel corn
- 1 cup of white wine
- 4 cups of vegetable broth
- 1 sweet soft butter
- 2 tbsps of olive oil

DIRECTIONS:

In a small pot over medium heat, add oil and sweet corn and sautee for about 2 minutes.

Add white wine and reduce all the way, then add vegetable broth and cook until it's reduced halfway.

Transfer the mixture to a blender and puree.

Add soft butter little by little until you get a thick broth.

Homemade Farmers Cheese Recipe

- 1 gallon of whole milk
- 1/2 cup of white vinegar

DIRECTIONS:

Heat milk until bubbles begin to form (do not boil).

Add vinegar and whisk, then remove from heat and cool down.

Strain with a china cup strainer or cheesecloth

Transfer to a bowl and add salt

BUILD THE DISH

Cook the ravioli in boiling water for about 4-5 minutes

In a separate pan, sautee fresh garlic, cremini mushrooms, and fresh cherry tomatoes, then season with salt and pepper

Pull ravioli from the water, then add to the sautee pan

Add olive oil and serve on a plate

Top with delicious corn nage and finish with homemade farmers cheese and chopped basil.