



Egg yolk ravioli with Yorkshire sweetcorn and burnt butter

Ingredients

225g pasta flour '00'

2 x egg yolks

1 x egg

4 tbsp olive oil

4 tbsp water

100g ricotta cheese mixed with chopped chives

4 x egg yolks

1 x fresh corn on the cob - kernels removed

50g salted butter

Method

1. Place the flour in a food processor, start to mix, whisk together the eggs, oil and water then gradually add the mix to the flour, keep mixing until the flour starts to look like big breadcrumbs.

You may not need all the egg mix, but you may need more, this is why we add it gradually.

2. Once it's at the big crumb stage remove it from the mixer and knead to a ball, wrap and chill for an hour to allow the gluten to relax.

3. Once your pasta has relaxed you can now roll it out using a pasta machine, roll it to the 2nd thinnest setting.

4. Lay the pasta sheet out on a flat work surface and cut it in half to give 2 equal lengths of pasta, this is the top and bottom of the ravioli.

5. In the shape of a ring pipe some ricotta cheese onto the bottom sheet of pasta at interval big enough to cut out with a large round cutter, carefully place an egg yolk into the center of the ricotta ring. Using a pastry brush egg wash the outside of the ricotta ring this will help the top sheet of pasta stick. Carefully place the top sheet of pasta over the bottom and gently seal the top and bottom together removing any air pockets as you go. That your ravioli made, repeat this until you have made the desired amount.

6. Place the raviolis into a pan on boiling salted water for 3 mins. While the ravioli is cooking place the butter into a saucepan and over a medium heat cook the butter until the milk solids start to caramelize, this is known as beurre noisette or burnt butter. Once the butter is ready add the sweetcorn kernels and keep warm.

7. Remove the ravioli and drain well, place onto a serving plate and top with the sweetcorn kernels and burnt butter.

Dan x