

Brush Creek Creamery Labneh and Morel filled Ravioli

Flour	2.5 pounds
Egg	10 ea
Oil	1 oz
Morel Mushrooms	4 oz
Shallots	1oz
Labneh	5 oz
Ricotta	5 oz
Salt	2 tbsp
Egg wash	1 egg with 1 teaspoon water

Directions:

- ❖ Place the flour in a volcanic mound and create a deep well within to sink the eggs. Crack eggs into the well, add 1 TBSP of salt, and slowly integrate the flour into the egg until fully integrated. Add water if needed.
- ❖ Knead the dough until elastic. Wrap in plastic wrap and refrigerate for 20 minutes
- ❖ Chop the morel mushroom and shallot finely. In a pot, add oil, morel, shallot, and season with salt. Sauté and set aside. When cool, fold the mixture into the Labneh and Ricotta, and set aside.
- ❖ Open the pasta from the plastic, lightly flour and press it out into a long, 6 inch line of pasta. With a pasta roller, feed the pasta slowly with each pass making the pasta thinner until its close to 1/8th of an inch. Cut the pasta into 6 inch wide by 12 inch long sheets.
- ❖ Using a Ravioli mold, place the sheets in the mold, pressing the top and bottom to make ravioli divots. Place the Labneh and Morel mixture into each ravioli.
- ❖ Using your fingers, rub the egg wash along the edges of each ravioli, place another sheet of pasta on top and press the two together to create a fully connected sheet of pasta, unified in all ways, depth of flavor unified. Use a knife to cut each ravioli out, place the raviolis on a parchment paper lined sheet pan and dry.

Cooking:

- ❖ In a pot, add water and bring to a boil. Add a pinch of salt. Place raviolis in the water and cook until al dente (4 min).
- ❖ Use a spider or sieve to remove the raviolis. Plate and consume like a boss.