

Squirrel Ravioli



Ingredients

- Pasta dough
- ~2 cups chopped squirrel confit
- ~2 tbsp roasted garlic (from squirrel confit)
- 1 tsp fresh thyme leaves, minced
- 2 cups ricotta cheese (drained overnight)
- ½ tsp white pepper
- 1 tsp salt

Info

- **Prep:** X
- **Cook:** 1 hour
- **Serves:** 2
- [Source](#)

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Directions

1. Place ricotta in a fine strainer or cheesecloth overnight in the refrigerator and allow to drain.
2. Shred meat from bones and chop. Mix with roasted garlic, ricotta, thyme, white pepper and salt. Taste and adjust seasoning.
3. Roll pasta to desired thickness, keeping in mind that the pasta will be thicker once cooked, and also that the ravioli are easy to tear if the pasta is too thin. We roll the pasta out to the 3rd or 4th setting on our Kitchenaid pasta attachment.
4. Take a sheet of pasta and lay it out on your work surface. Place dollops of filling (around 1-2 tbsp) onto the dough every 3 inches or so. Wet the edges of the pasta with a pastry brush and layer with another sheet of pasta on top. Press down with your hands to seal the edges, then

cut into square ravioli shapes with a knife or pasta wheel.

5. To serve, boil in salted water until pasta is cooked through (the time will depend on the size of your ravioli) and serve with your favorite red sauce, or olive oil, parmesan and fresh herbs.

[squirrel](#), [hunting](#), [pasta](#), [ravioli](#), [pasta dough](#), [garlic](#), [roasted garlic](#), [thyme](#), [ricotta](#), [white pepper](#), [kitchenaid](#)

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