

Wild Mushroom Ravioli



Ingredients

- 1 batch homemade pasta dough
- ☐ 1 tablespoon olive oil
- ☐ 17.5 oz (500g) Chestnut mushrooms (crimini) , sliced
- ☐ 2 shallots finely chopped
- ☐ 1 clove garlic
- ☐ 1 sprig thyme
- ☐ 1 heaped tablespoon ricotta
- ☐ 2 tablespoon parmesan freshly grated ☐
- ☐ salt and pepper to season

Info

- **Prep:** -
- **Cook:** -
- **Serves:** -
- [Source](#)

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Directions

1. Heat a 1 tablespoon of olive oil in a medium-sized pan, once hot add the finely chopped shallots and saute until soft and translucent (photo 1).
2. Add the chopped mushrooms and cook down until reduced in size and softened. Add the garlic and thyme and a good pinch of salt and pepper, fry for 1-2 minutes (photos 2 -4). Set aside and let cool for 5 minutes.
3. Add the cooled mushroom mixture to a food processor with parmesan and ricotta. Blitz until smooth and pate like (photo 5 & 6).

[ravioli](#), [pasta](#), [pasta dough](#), [chanterelles](#), [mushrooms](#), [thyme](#), [ricotta](#), [parmesan](#), [shallots](#)

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