

Shrimp and cheese ravioli

by Chef Payal Thakurani



Serves: 4 px

Preparation time: 3 hours 30 minutes (includes dough resting)

Cooking time: 20 minutes

INGREDIENTS

250 g	Wheat flour		Italy	
1 unit	Banana shallots		France	
1 tablespoon	Butter		Ireland	
90 g	Parmigiano Reggiano		Italy	
70 ml	Whipping cream		Denmark	
1 tablespoon	Extra virgin olive oil		Croatia	
1/2 cup	Ikaria (Ikaria white wine)		Greece	
250g	Ricotta		Local	
1 unit	Egg		Local	
freshly grated	Nutmeg		Local	
250 g	Fresh cheese		Local	
1 unit	Zucchini		Local	
to taste	Chili oil		Local	
1 unit	Garlic		Local	
1 unit	Chili		Local	
20 g	Parsley		Local	
To taste	Salt		Local	
To taste	Pepper		Local	
200 g	Shrimp		Local	

PREPARATION

DOUGH

1. Place the flour in a medium bowl. Add water, little at a time, mixing constantly with your hands until a stiff dough comes together. Dip your fingers lightly in water if your dough feels too dry at this point.
2. Continue kneading the dough until it is smooth, 8-10 min. (This kneading step is important, it helps develop tender dumpling wrappers)
3. Put the kneaded dough into a clean bowl and cover it with a damp towel. Let the dough rest in a warm place for 2 hours. (It can rest for up to 5 if you need it to.)
4. Once rested, knead the dough again for 3-5 minutes and cut it into two, roughly even pieces.

5. Roll each piece into a 1-inch diameter log (roughly 12 inches long). Let the logs rest on a lightly floured surface, covered with a damp tea towel, for 30 minutes while you prepare your filling. Roll and seal dumplings using a heaping tablespoon of filling per dumpling. Place on a lightly floured surface – cover with a tea towel.

FILLING

1. Chop the garlic, chili, shallot, and parsley and lightly brown them in a non-stick pan with butter and olive oil.
2. Add chopped shrimp and cook over low-medium heat for 2-3 minutes until cooked. Season with salt, mix well and transfer everything into a mixing bowl. Let cool slightly.
3. Add the beaten eggs, nutmeg, grated parmesan and ricotta, mixing everything well. Cover and refrigerate until ready to use.

COOKING DUMPLINGS

Bring a large saucepan of salted water to a boil, add the dumplings, cook for 5 minutes or until cooked. Serve hot with Zucchini-Cream sauce with more freshly grated parmesan, chanterelles & a drizzle of chili oil.

SAUCE

In a non-stick pan, pour olive oil and the garlic. Brown the garlic – be careful not to let it burn, and add your zucchini crescents and brown for a few minutes. Deglaze with white wine, and sauté for a few minutes over high heat (it will take about 4-6 minutes for the wine to evaporate). Lower the heat and finish with cream and chopped parsley. Season with salt and pepper to taste. Serve hot over shrimp dumplings.

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