

Summer Corn & Ricotta Ravioli with Brown Butter + Black Pepper

Serves 4

INGREDIENTS

Dough:

454g all-purpose flour
258g eggs (approx. 5 eggs)
Semolina, for dusting

Filling:

2 cups corn kernels (approx. 3 ears)
2/3 cup ricotta cheese
1 egg
2 tablespoons heavy cream
2 tbsp fresh basil, chopped
Salt & pepper

Finishing:

½ cup unsalted butter, browned
1 tsp black pepper, coarsely ground
¼ cup parmesan, grated
¼ cup pecorino, grated

METHOD

For the Dough:

1. On a large, clean work surface, pour the flour in a mound. Make a well in the center about 4 inches wide. Pour the eggs into the well and with a fork, beat thoroughly. When combined, gradually incorporate the flour into the eggs until a wet, sticky dough has formed.
2. Using a bench scraper, remove excess dough from the fork and your fingers. Begin to fold additional flour into the dough with the bench scraper, turning the dough roughly 45 degrees each time until the dough feels firm and dry.
3. Press the heel of your hand into the ball of dough, pushing forward and down. Rotate the ball 45 degrees and repeat. Continue until the dough develops a smooth, elastic texture, about 10 minutes. Wrap the ball of dough tightly in plastic wrap and rest on the countertop for 30 minutes.

For the Filling:

1. In a food processor, add the corn and process until coarsely chopped.
2. Transfer the chopped corn to a large bowl and add the ricotta, eggs, heavy cream, and basil.
3. Season with salt and pepper according to your own taste. Transfer the finished filling to a piping bag.

To Roll the Pasta:

1. Unwrap the rested dough and cut into quarters. Keep the dough wrapped while you work with 1 quarter at a time. With a rolling pin, flatten the quarter of dough into an oblong shape, about 1/2 inch thick.

2. Set the pasta maker to the widest setting and pass the dough through 1 time at this setting. Place the dough on a lightly floured work surface. Fold the dough into thirds and pass through the largest setting 2 more times.
3. Narrow the setting by 1 notch and roll through. Continue passing the dough through the rollers, reducing the thickness by 1 setting each time until it reaches the desired thickness. It should now be very thin and slightly translucent. Cover the dough with a kitchen towel until ready to use to prevent drying.

To make the Ravioli:

1. With the long side facing you, pipe 2 tsp. mounds of filling along the middle of the dough, spacing the mounds about 1" apart.
2. Fold the sheet in half, covering the filling with the other half of the dough. Press the dough in-between the filling to seal, squeezing out any air pockets. Using a pastry cutter or knife, cut out the ravioli and transfer to a parchment paper-lined baking sheet. Repeat this process with the remaining dough and filling.
3. In a pot of salted, boiling water, cook the ravioli for 4-5 minutes, or until al dente.

To make the sauce:

1. Melt the butter in a large skillet over high heat and cook until the butter develops brown flecks and smells nutty. Watch it closely to keep the butter solids from burning. Remove from the heat.
2. While the pasta is cooking, return the brown butter to medium-low heat in a wide sauté pan.
3. Scoop the ravioli from the pot with a spider or slotted spoon and transfer to the skillet with the brown butter. Gently toss to coat the pasta. Add the ground pepper, some of the grated cheeses, as well as a few tablespoons of the pasta cooking water; toss again. Remove from the heat, divide among bowls and top with the remaining cheese.