

## Chanterelle Ravioli with Sage Brown Butter

<http://userealbutter.com/2016/08/21/chanterelle-ravioli-sage-brown-butter-recipe/>  
*filling and sauce from [Hungry Cravings](#) and pasta from [Fine Cooking](#)*

### **ravioli dough**

4 cups unbleached all-purpose flour (or “00” flour)  
4 large eggs  
1 tsp olive oil  
1/2 tsp coarse salt

### **chanterelle filling**

3/4 lb. chanterelle or other wild mushrooms, cleaned  
2 tbsps olive oil  
2 cloves garlic, minced  
8 oz. ricotta cheese  
1 1/2 oz. Parmesan cheese  
1 egg  
generous pinch of freshly grated nutmeg  
kosher salt  
freshly ground black pepper

1 egg, beaten for egg wash

### **sage brown butter sauce**

6 oz. unsalted butter  
1/4 cup fresh sage leaves

**Make the ravioli dough:** Pile the flour on a clean work surface and make a well in the flour. Place the eggs, olive oil, and salt in the well. Incorporate the flour into the eggs with a fork until it is too thick to mix any more. Use your hand to mix in more flour until the ball of dough cannot accommodate any more flour. Set the ball of dough aside. Sift all of the remaining flour (about 1-2 cups) and discard the hard bits that remain. Keep the sifted flour nearby as you work the dough.

On a lightly floured surface, knead the dough for about 5 minutes until it is smooth, consistent in texture throughout, firm, and just slightly tacky (but not sticky). If the dough is too sticky, work in more flour. The dough is ready when you poke it with your finger and it bounces back. Wrap the dough loosely in plastic wrap and refrigerate for an hour or up to 8 hours. Makes 1 pound of pasta.

**Make the filling:** Cut the mushrooms into bite-sized pieces. Dry-fry the mushrooms in a sauté pan over medium-high heat until they begin to wilt. Add the olive oil and sauté the mushrooms until they are cooked (about 6 minutes). Add the garlic and sauté until fragrant (a couple of minutes). Remove from heat and let cool. Place the mushrooms in a food processor and pulse until coarsely chopped. Scoop 1/3 of the mushrooms out of the food processor and set aside. Add the ricotta, Parmesan, egg, and nutmeg to the remaining 2/3 of the mushrooms in the food processor and run until smooth. Scrape the filling into a bowl and stir in the reserved mushrooms and salt and pepper to taste.

**Make the ravioli:** Cut the dough into quarters. Loosely cover three of the quarters with the plastic wrap while you work the first quarter. On a lightly floured work surface, flatten the dough with the palm of your hand. You can run the dough through a pasta machine (start on the thickest setting and then gradually work down to the second thinnest) or roll by hand. I'm rolling by hand. Use a rolling pin and roll away from you, turn 90 degrees and roll away from you, and repeat. Keep doing this until the dough is about 1/32-inch thick or thin enough to read newsprint through it.

Depending on the size of your ravioli (mine were 2 1/2 inch squares), cut out a rectangle from half of your pasta sheet to fit the maximum number of ravioli. My sheet was 5 by 10 inches, but I should have rolled my pasta out a little thinner. Cut out a second rectangle slightly larger than your first one (like 1/2 to 1 inch longer in both dimensions). Spoon 1-2 teaspoons of filling on the first sheet, spaced about 1 inch apart in a regular grid – in my case it was a grid of 2 by 4 ravioli. Brush egg wash on the first sheet of pasta, skirting the mounds of filling. Carefully drape the second pasta sheet over the first. Working from the center outward, gently press the pasta sheets together around the mounds of filling while pushing any air pockets out toward the edges and sealing the ravioli. Use a knife, ravioli pasta cutter, or ravioli stamp to cut out your ravioli. Arrange the ravioli in a single layer on a lightly floured parchment-lined baking sheet. At this point you can put the ravioli in the freezer and when they are completely frozen, bag them in a ziploc bag for a few months.

**Make the sage brown butter sauce:** Melt the butter over medium heat, stirring constantly until the solids brown and the butter smells nutty. Add the sage leaves and stir, cooking for 1 minute or until the leaves have crisped. Remove from heat.

**Cook the ravioli:** Bring a large pot of salted water to a boil. Cook the ravioli for 3-4 minutes or until the pasta is al dente. Remove the cooked ravioli from the water with a slotted spoon or mesh skimmer. Drizzle with sage brown butter, Parmesan cheese, salt, and freshly ground pepper. Serve immediately. Serves 6.