

Ravioli ripieni di formaggio

INGREDIENTS

8 fresh pasta 4 x 4 squares
3/4 cup ricotta cheese
1/4 cup parmesan cheese
1/4 cup goat cheese
2 cloves garlic chopped
salt and pepper to taste
Tomato Sauce:

2 teaspoons olive oil
3 cloves garlic chopped
3 shallots chopped
1/2 cup red wine
1 1/2 cup strong chicken stock
4 very ripe tomatoes chopped
2 tblsp minced sundried tomatoes
1/2 teaspoon cracked black pepper
1 tablespoon chopped basil
1/3 cup parmesan cheese



Preparation

For the raviolis, in a small bowl mix together ricotta cheese, parmesan cheese, goat cheese, and garlic and mix well. Season with salt and pepper and mix well. Lay 4 of the squares of pasta out on a board and moisten the edges well with water. Place about 1/4 cup of the cheese mixture in the middle of the pasta then top with a square of pasta and crimp the edge well. Set a side until ready to serve. For the tomato broth, heat a large sauté pan with olive oil until very hot. Add garlic and shallots and sauté until you can smell the aroma about 1 minute. Add red wine and reduce about 3 minutes until almost dry add chicken stock and tomatoes and over high heat reduce about 5 minutes. Add tomatoes, basil and pepper and simmer for about 2 minutes. Season with salt. Keep warm. To assemble, heat 2 quarts of salted water until boiling, add the raviolis and cook just until the water comes back to a boil about 2 to 3 minutes. Place the raviolis into a soup plate then pour the tomato broth over the raviolis. Serve hot and garnished with parmesan cheese.