



TANTO LATTE RICOTTA & BRONZE FENNEL FRENCH RAVIOLI

WITH CLAUDIO'S SAUSAGE SUGO

FOR THE SUGO

50 g cheese rinds <i>(Parmigiano Reggiano, Pecorino Romano, Grana Padano – any hard cheese will do)</i>	50 mL olive oil
150 g Italian Meat Master fresh sausage	2 bay leaves
3 cloves of garlic, thinly sliced	500 mL ripe tomato puree
	Assorted herb stems <i>(parsley, thyme, tarragon)</i>

METHOD

In a large sauce pan, gently heat olive oil until it begins to shimmer. Add garlic and sauté until translucent and aromatic. Add sausage and cook until lightly browned. Add herbs, deglaze with tomato and bring to a simmer. Add in cheese rind and continue to simmer very gently for 20-30 minutes.

FOR THE DOUGH

240 g all purpose flour	1 Tbsp milk
1 egg	1.5 tsp olive oil
6 egg yolks	

FOR THE FILLING

250 g ricotta cheese	Salt & cracked black pepper to taste
50 g grated Pecorino Romano cheese	5 g crushed fennel seed

METHOD

Combine the filling ingredients together, season to taste, and reserve in the fridge. Now mix all dough ingredients together in a bowl and knead until a smooth dough is formed (about 7 minutes). Let it rest, covered, for 4 hours in the fridge. Once rested, using a pasta roller, roll out a dough sheet to #7 or #8 thickness setting and then cut the sheet in half. Pipe small amounts of filling on ½ of your rolled out dough, brush the other ½ sheet with a bit of egg wash and then lay this on top of the pasta sheet with the piped filling.

Now, using your hands, begin to work out any air caught between the two sheets while pressing down to ensure the dough is sealing around the filling. You should now have a sheet of ravioli. Cut this to desired portion size and then simmer ravioli for 1.5 - 2 minutes in salted boiling water. Once cooked, strain the pasta into a ready and waiting large sauce pan containing your sugo. Simmer this together for an additional minute to help create a beautiful sauce that just coats the pasta. Adjust consistency and flavour with pasta water, salt & pepper, and olive oil and serve immediately.



MISSION HILL
FAMILY ESTATE