

CHICKEN & SAGE PLIN RAVIOLI

INGREDIENTS:

For one serving of sauce:

- 1 tbsp Mainland butter
- 3 sage leaves
- 15 g Parmigiano-Reggiano

For the Pasta dough:

- 300g flour
- 16 egg yolks (size 6)
- 1 pinch of salt

For the Filling:

- 1/8 cup rice & 1 ½ cups of water
- 3 tbsp extra virgin olive oil
- ½ large carrot
- 1 celery stick
- ½ large red onion
- 8 boneless chicken haunches
- 5 sage leaves
- Sprig of rosemary
- 3 Prosciutto di Parma slices
- 1 ½ cups white wine
- 1 tsp salt
- ¼ leek (white only)
- 4 large leaves of Savoy cabbage
- Large handful of spinach
- 80 g Parmigiano-Reggiano (grated)

For the Filling:

Cook the rice in water for 25 minutes until soft; strain off any excess water. Blanch the cabbage and spinach in boiling water for



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5 minutes; refresh under cold water, squeeze out excess water. Roughly chop all the vegetables. Heat the extra virgin olive oil in a saucepan; add the chicken haunches and sauté for 2 minutes add the carrots, celery and onion then sauté until the onion is soft; about 5 minutes. Add the sage, rosemary, prosciutto slices, white wine and salt; cook over a low heat for 5 minutes. Add the leek and cook for 20 minutes at which stage the chicken should be cooked and all the liquid evaporated. Remove from the heat; allow to cool. Remove the rosemary stalk and discard.

Transfer cooked ingredients to a food processor and add the spinach, cabbage, cooked rice and Parmigiano-Reggiano Process until almost smooth, taste and adjust seasoning if necessary. Add bread crumbs if the mixture is too wet.

For the Pasta dough:

Combine the flour, salt and egg yolks in a food processor. Process the dough until it can be formed into a log shape (approximately 30-45 seconds). Wrap in cling film then leave to rest at room temperature for at least half an hour.

Cut the pasta dough into 8 pieces. Then roll out the dough through a pasta roller or by hand using a rolling pin. If using a pasta roller. Divide the dough into manageable pieces roll through the roller on the widest setting. Then fold each end into the middle then repeat the process ten times. When the dough has been rolled through the machine for the tenth time, click the machine down one setting and roll through again. Continue until you have reached the last setting. Do this with the remaining pieces of dough. Lay out

the sheets of rolled pasta on a wooden chopping board. Using a spoon and a knife (or roll into balls by hand), add small amounts of the filling all along the length of each sheet of pasta, leaving a finger width gap between each. Fold the pasta over the filling in order to cover all the filling. Now squeeze the space between each ravioli using your thumb and index fingers as if you were giving the pasta a 'pinch'. Using a ravioli cutter. Cut along the strip of now-filled pasta, then cut between each single ravioli to separate.

To cook the ravioli, when ready to eat, bring a large pot of water to the boil, add salt, then add the ravioli. When they rise to the surface, they are done.

Serve with melted Mainland butter and fresh sage, topped with grated Parmigiano-Reggiano.

Serve.



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