



COOKING CLASSES
AT SUR LA TABLE

**RICOTTA WORKSHOP:
RAVIOLI AND ICE CREAM**

WITH CHEF SCOTTY

RICOTTA AND HERB RAVIOLI WITH PANCETTA TOMATO SAUCE

Yield: 4 servings

Filling:

2 cups whole-milk ricotta cheese, drained (recipe follows)
2 cups shredded mozzarella cheese
2 tablespoons chopped fresh flat-leaf parsley
1 tablespoon chopped fresh basil leaves
1 tablespoon chopped chives
1/8 teaspoon nutmeg, freshly grated
Sea salt and freshly ground black pepper

Sauce:

1 tablespoon olive oil
6 ounces pancetta, sliced into 1/4-inch wide strips crosswise
1 shallot, minced
1 garlic clove, minced
1 can (28-ounces) peeled plum tomatoes with juice, coarsely chopped
1/2 teaspoon crushed red pepper flakes
1 tablespoon minced fresh thyme leaves
Sea salt and freshly ground black pepper

1 recipe Homemade Pasta Dough (recipe follows)

- 1. To prepare the ravioli filling:** To a medium bowl, add ricotta, mozzarella, herbs, nutmeg, salt, and pepper; stir to combine; refrigerate until ready to use.
- 2. To prepare the sauce:** To a large skillet set over medium heat, add oil. When oil is shimmering, add the pancetta and cook, stirring often, until the pancetta is crispy and the fat has rendered, about 6 minutes; remove pancetta to a paper towel-lined plate and set aside. To the skillet with the oil, add shallot and cook until tender, about 4 minutes. Add the garlic and cook until fragrant, about 1 minute. Stir in the tomatoes, red pepper flakes, and thyme; simmer until the sauce thickens, about 15 minutes. Taste and adjust seasoning with salt and pepper.
- 3. To prepare the ravioli:** Lay one rolled out pasta sheet on a lightly floured work surface. Measure 2 inches in from one end of the pasta sheet and 2 inches down from the top edge, and place 2 teaspoons of filling on that spot. Continue to drop 2 teaspoons of the filling, spaced 2 inches apart, until you come to the end of the pasta sheet. Using a small pastry brush, lightly brush pasta dough around and between the filling mounds with water. Lay a second sheet of pasta on top and press down around the filling to press out any air. Using a fluted pasta cutter or knife, trim the border of the dough and cut between the mounds to create ravioli. Repeat with the remaining pasta sheets and filling.
- 4. To cook the ravioli:** Bring a large pot of salted water to a gentle boil over high heat. Add the ravioli and cook until al dente and the filling is heated through, about 4 minutes. Using a slotted spoon or spider, remove the pasta from the water, and transfer to serving bowls.
- 5. To serve:** Spoon the sauce over ravioli, garnish with crispy pancetta, and serve.

HOMEMADE PASTA DOUGH

Yield: 4 servings

Fresh pasta dough is so easy to make, you'll wonder why you never did it before. If you can find Italian "00" flour, use it to make very delicate, yet chewy pasta. If not, all-purpose or bread flour works really well.

*2 1/2 cups (12 1/2 ounces) Italian-style "00" or unbleached all-purpose flour, plus more for dusting
1 teaspoon fine sea salt
4 large eggs
1 tablespoon extra-virgin olive oil*

- 1. To prepare the dough:** Place flour and salt in a large mixing bowl and whisk to combine. Make a "well" in the center of the flour mixture and add eggs and oil. Using your fingers, blend the eggs into the flour mixture, stirring the flour in from the sides of the well and working outwards. When the pasta dough is thoroughly mixed, turn it out on a lightly floured work surface. Knead dough until it is smooth and flexible but not sticky, adding small amounts of flour as needed; about 5 minutes. Shape the dough into a ball and flatten into a disk. Cover with plastic wrap and allow to rest for at least 20 minutes or up to an hour at room temperature.
- 2. To roll out and cut the dough:** Secure a pasta machine to the edge of a long countertop. Using a bench scraper, cut the dough into 4 pieces. Keep extra dough covered in plastic wrap while working with one piece. With a rolling pin, roll the piece of dough into a rough rectangle that will fit inside the widest setting of the pasta machine. Roll the dough through the machine, catching it with one hand as you roll with the other. Take the dough and trifold it like a letter. Turn the dough so one open end faces the machine and roll it through on the widest setting. Fold, turn, and roll once more on the widest setting.
3. Continue rolling the pasta through the machine without folding, adjusting the rollers to a smaller setting each time, until the desired thickness is reached. If the pasta sheet becomes too large to handle, use a bench scraper to cut it into more manageable lengths and continue rolling.
4. Cut sheets to desired shapes and sizes, toss with semolina flour and set aside covered with a clean kitchen towel. The pasta can be cooked immediately or covered with plastic wrap and refrigerated for up to 24 hours before use.

RICOTTA ICE CREAM WITH RASPBERRY SAUCE

Yield: about 1 quart

This ice cream is best made with homemade ricotta, but a good quality purchased whole-milk version can be substituted. As the ice cream freezes, it takes on a soft-serve consistency. The ice cream is best when eaten soon after it is made.

Raspberry Sauce:

2 cups raspberries

1/3 cup granulated sugar, plus more as needed

1 tablespoon fresh lemon juice, plus more as needed

Ricotta Ice Cream:

2 cups whole-milk ricotta cheese (recipe follows)

1 cup granulated sugar

1 teaspoon vanilla bean paste

Zest of 1 lemon

1 1/2 cups heavy whipping cream

1. **To prepare the raspberry sauce:** Add raspberries, sugar, and lemon juice to a medium saucepan, stir to combine, and place over medium heat. Bring to boil and reduce heat to simmer, cook just until sugar dissolves and sauce starts to thicken, about 10 minutes. Taste and adjust with additional sugar and lemon juice. Mash the berries with a wooden spoon or puree in a blender to desired consistency. For an extra smooth sauce, pass through a fine-mesh strainer. Transfer to a bowl and chill until needed.
2. Set up and pre-chill ice cream maker. Place a 1-quart, freezer-safe container with a tight fitting lid in the freezer to chill.
3. To the bowl of a food processor fitted with a metal blade or a blender, add ricotta, sugar, vanilla, and lemon zest. Process until smooth, stopping to scrape down the sides of the processor bowl with a silicone spatula as needed. Add cream and process until thoroughly blended.
4. Transfer ricotta mixture to an ice cream maker and churn according to the manufacturer's instructions. Enjoy right away or transfer to a freezer-safe container to chill until firm.
5. **To serve:** Scoop ice cream into individual bowls and spoon raspberry sauce over the top.

RICOTTA ICE CREAM WITH RASPBERRY SAUCE

Yield: about 1 quart

This ice cream is best made with homemade ricotta, but a good quality purchased whole-milk version can be substituted. As the ice cream freezes, it takes on a soft-serve consistency. The ice cream is best when eaten soon after it is made.

Raspberry Sauce:

2 cups raspberries

1/3 cup granulated sugar, plus more as needed

1 tablespoon fresh lemon juice, plus more as needed

Ricotta Ice Cream:

2 cups whole-milk ricotta cheese (recipe follows)

1 cup granulated sugar

1 teaspoon vanilla bean paste

Zest of 1 lemon

1 1/2 cups heavy whipping cream

1. **To prepare the raspberry sauce:** Add raspberries, sugar, and lemon juice to a medium saucepan, stir to combine, and place over medium heat. Bring to boil and reduce heat to simmer, cook just until sugar dissolves and sauce starts to thicken, about 10 minutes. Taste and adjust with additional sugar and lemon juice. Mash the berries with a wooden spoon or puree in a blender to desired consistency. For an extra smooth sauce, pass through a fine-mesh strainer. Transfer to a bowl and chill until needed.
2. Set up and pre-chill ice cream maker. Place a 1-quart, freezer-safe container with a tight fitting lid in the freezer to chill.
3. To the bowl of a food processor fitted with a metal blade or a blender, add ricotta, sugar, vanilla, and lemon zest. Process until smooth, stopping to scrape down the sides of the processor bowl with a silicone spatula as needed. Add cream and process until thoroughly blended.
4. Transfer ricotta mixture to an ice cream maker and churn according to the manufacturer's instructions. Enjoy right away or transfer to a freezer-safe container to chill until firm.
5. **To serve:** Scoop ice cream into individual bowls and spoon raspberry sauce over the top.

HOMEMADE RICOTTA CHEESE

Yield: 3.5 to 4 cups

Ricotta is an Italian whey cheese traditionally made from milk whey left over from the production of cheese. Ricotta curds are creamy white in appearance, slightly sweet in taste, and have a slightly crumbly texture.

*1 gallon whole milk
1 teaspoon cheese salt or very fine sea salt
4 cups full-fat buttermilk*

1. To a large saucepan set over medium-high heat, add milk. Cook, stirring constantly, until the milk comes to a frothing boil. Turn off the heat and, as the bubbling subsides, stir in salt and buttermilk. Gently stir the mixture in one direction until the curds and whey separate. The mixture at this point will resemble thickened buttermilk, the whey will still look milky, and the curds will be very small. Remove the pan from the heat and set aside undisturbed for about 5 minutes.

2. Line a strainer with cheesecloth and set over a large bowl. Carefully pour curds and whey into the strainer; save remaining whey for other uses or discard. Leave the curds in the strainer to drain for 15 to 30 minutes, depending on the desired consistency. Use ricotta immediately or store in the refrigerator for up to 5 days.

Ricotta Workshop: Equipment List

Below is a list of tools you'll need to make the recipes in this packet. Please ask your Chef Instructor or a Sales Associate for assistance with these items.

Take Home Essentials:

- Pasta maker or attachment
- Ice cream maker
- Food Processor
- Cheese cloth
- Fluted ravioli cutter
- Pasta cutter

Cutlery

- Chef's knife
- Paring knife
- Serrated knife
- Cutting board

Bakeware

- Mixing bowls (small, medium, large heatproof)
- Rimmed baking sheet
- Rimless baking sheets
- Cooling racks
- Liquid measuring cup
- Measuring spoons
- Dry measuring cups
- Baking pan (9- x 12-inch)
- Pizza stone
- Round springform pan (9 inch)

Hand Tools/Gadgets

- Microplane grater
- Thermapen
- Pepper grinder
- Whisk
- Benchscraper
- Wooden spoon
- Silicone spatula
- Microplane
- Fine-mesh strainer
- Pizza peel
- Spider
- Garlic roller
- Mandolin
- Potato ricer
- Colander

Electrics

- Food processor
- Stand mixer
- Stand mixer attachments
- Vitamix

Food

- Extra-virgin olive oil
- Black peppercorns
- Sherry vinegar
- Balsamic vinegar
- Red wine vinegar
- Nielsen-Massey vanilla bean paste
- Bittersweet chocolate
- Finishing sea salt

Pasta tools

- Gnocchi board
- Pasta attachments for stand mixer
- Fluted wheel cutter
- Straight wheel cutter
- Tabletop pasta machine