

Homemade Pear and Gorgonzola Ravioli

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

Sweet tasty and creamy pear and blue cheese is the perfect flavor pairing Try this delicate and tasty Italian original homemade ravioli Serve with a simple butter and sage sauce

Ingredients

- - 3 tablespoons butter - 2 ripe pears - peeled
- cored
- and cubed - 3 sprigs fresh thyme - 7 ounces Gorgonzola cheese
- crumbled - 1 pound fresh pasta dough

Instructions

1. Melt butter in a large skillet over medium heat. Add pears and thyme; cook
2. stirring often
3. until pears have softened
4. about 10 minutes. Crumble Gorgonzola cheese over pears; cook and stir until melted
5. 2 to 3 minutes. Remove skillet from heat and cool filling completely. Cut pasta dough into 3 equal pieces. Flatten the first piece of dough on a floured work surface; roll with a rolling pin 5 or 6 times. Turn the dough 45 degrees and roll again
6. 5 to 6 times. Keep rolling and turning in the same direction until dough has a consistent thickness of about 1/16-inch. Repeat with remaining 2 pieces of pasta dough. Gently transfer 1 pasta sheet to a floured surface and cut in half to form 2 evenly sized rectangles. Drop about 1 teaspoon filling onto 1 rectangle
7. spacing the filling about 1-inch apart. Brush the spaces around the filling with water. Lay the second rectangle on top of the first. Gently squeeze out the air around the filling and press firmly with your hands to seal the edges and all dough around the filling. Cut square ravioli shapes using a ravioli cutter. Transfer the ravioli to a floured plate or board. Repeat with the remaining dough and filling. Let the ravioli stand for about 30 minutes. Bring a saucepan of lightly salted water to the boil; gently add ravioli
8. working in batches. Cook until ravioli float to the top
9. about 3 minutes. Remove using a slotted spoon and transfer to a warm bowl. Magda Cook's Note If you're using a pasta machine
10. take 1 piece of dough and cover the rest in plastic wrap. Flatten the piece between your palms
11. then pass it through the widest setting of your pasta machine. Sprinkle with flour
12. fold in half lengthways
13. and pass it through the roller again. Repeat 3 to 4 times — always flouring
14. folding
15. and passing through the widest setting — until the dough is smooth in texture
16. no longer sticky
17. and even in size. Move the pasta machine to a middle setting and pass the dough through again. Move to the next to last setting and pass through again. Cut the pasta sheet in half widthwise. Pass each half through the thinnest and last setting of the pasta machine to obtain two long and very thin sheets. Gorgonzola and pear is a delicate flavor pairing; it's better not to overwhelm it with other bold flavors. Serve these ravioli with a simple butter and sage sauce: Melt 1/4 cup butter in a pan and cook 4 to 5 sage leaves for 3 to 4 minutes. Reserve 1 ladle cooking water from the pasta pot
18. drain the ravioli
19. and transfer them to the saucepan. On high heat
20. quickly coat the ravioli in the sauce
21. adding the cooking water to emulsify the sauce a bit. Scoop onto plates
22. sprinkle with grated Parmesan
23. and serve.