

Ground Beef Ravioli with Sofrito Sauce

(Use of BIG BANANA® Ripe Plantain Mash)



Servings: 4-6



Total Time: 65 min.



Level: Intermediate

INGREDIENTS

- ❖ Pasta Dough (recipe follows)
- ❖ Plantain Ground Beef Mash (recipe follows)
- ❖ Sofrito Sauce (recipe follows)

Pasta Dough

- About 2 cups flour, plus more for the work surface
- 3 large eggs
- 2 tablespoons extra-virgin olive oil
- ½ tsp. kosher salt, plus more as needed
- Cornmeal, for dusting

For the pasta dough:

1. Mound the flour on a work surface, making a large well at the center.
2. Add 2 of the eggs, the oil and a good pinch or two of salt.
3. Use a fork to blend those three ingredients, gradually working in the flour wall.
4. Use your hand and the bench scraper to bring the dough together as it forms.
5. It should not be sticky and should have a slight resistance.
6. Wrap it in plastic wrap; let it rest at room temperature for 15 minutes or refrigerate it for up to a day.

Ripe Plantain Mash

- 1 lb. BIG BANANA Ripe Plantain Mash
- 1½ lbs. ground beef
- 1 cup Sofrito
- 2 cloves garlic, minced
- 2 tbsp. cilantro
- 4 oz tomato sauce
- kosher salt
- fresh ground pepper
- 1 tsp ground cumin
- 1-2 bay leaf
- 2 tbsp of the olive brine

1. Brown meat on high heat in large sauté pan and season with salt and pepper.
2. Use a wooden spoon to break the meat up into small pieces. When meat is no longer pink, drain all juice from pan.
3. Add the Sofrito, garlic, cilantro and continue cooking on a low flame.

4. Add the olive brine, cumin, bay leaf, and more salt if needed.
5. Add tomato sauce and ¼ cup of water and mix well.
6. Reduce heat and simmer covered about 20 minutes.
7. Check seasoning and adjust if needed.
8. Spread the ground beef on a tray, cover and refrigerate until ready to use.

Sofrito Sauce:

- 1 tbsp. oil
 - 1 tsp. adobo, divided
 - 1 ½ cups Frozen Sofrito Mix
 - 1 teaspoon minced garlic
 - 1 can (8oz) tomato sauce
 - ¼ cup prepared Sofrito (recipe follows)
 - 1 packet sazón with achiote
 - ½ tsp. garlic powder
 - ¼ tsp. dried oregano
 - ¼ tsp. black pepper
 - ½ cup chicken stock
 - 1 tbsp. butter
1. In a large pot, heat the oil over medium heat, add the frozen Sofrito and garlic.
 2. As you cook the vegetables will release moisture. Continue to cook until softened and dry.
 3. Stir in the tomato sauce and prepared Sofrito; bring to a simmer, about 2 minutes.
 4. Add the adobo, sazón, garlic powder, oregano, black pepper and chicken stock.
 5. Taste and adjust seasonings as necessary.
 6. Reserve.

For the Prepared Sofrito (yield ½ cups)

- 1 cup cilantro, chopped
- ½ cup cilantro, stems removed and chopped
- 2 tbsp. garlic cloves, chopped

- 1 tbsp. oregano, minced
 - Kosher salt to taste (approx.. 1 tsp.)
 - 2 red bell peppers, stemmed and seeded
 - 8 aji cachuchas
 - ½ of a Spanish onion
 - 1 tbsp. EVOO
1. Place all the ingredients in a food processor and blend until smooth, Reserve

To make the Raviolis:

1. Dust a large rimmed baking sheet with cornmeal. Lightly dust a work surface with flour.
2. Set the pasta roller attachment on a stand mixer at the widest roller setting. Unwrap the dough. Working quickly to keep the dough from drying out, and with the motor on low, pass the dough through once, guiding it away from, rather than straight down toward, the counter. Fold one long end toward the center, then fold the other end on top of the first, so that you've created a threefold thickness.
3. Pass the dough through the roller attachment once, guiding it away rather than down. Narrow the setting by one notch. Fold the dough in the same fashion, then pass it through again; repeat the setting adjustment, folding and rolling one more time. You should have a long sheet of dough that's just translucent enough, so you can see light/the shadow of your hand through it.
4. The pasta sheet should be wide enough to accommodate 2 rows of ravioli.
5. Cut the dough evenly in half to form 2 sheets, laying one sheet on the floured work surface. Ideally, the second sheet of dough should be slightly wider than the first.
6. Whisk together the remaining egg and a pinch of salt, then brush the surface of the pasta sheet with it.
7. In batches drop the plantain mixture onto the pasta in 1½ teaspoon amounts, spacing them about 1½ inches apart and creating 2 rows on the one sheet.

8. Top with the remaining pasta sheet. Use your fingertips to press and seal around the pods of filling.
9. Use the cookie cutter to form the raviolis, transferring them to the cornmeal-dusted baking sheet as you work. Refrigerate until ready to use. Discard any scraps.
10. Bring a large pot of water to a boil over high heat. Add a generous pinch of salt.
11. Working in batches of 6 or so (to avoid crowding the pot), add the ravioli to the boiling water. Cook for 1½ to 2 minutes; they will float to the top. Use a slotted spoon to drain, then transfer the ravioli to the skillet. Gently toss to coat in the Sofrito sauce and finish with butter.
12. Divide among individual plates; garnish with the chopped cilantro. Serve warm.