

## Sweet Potato Ravioli with Brown Butter Sauce

(Use of TIO JORGE® Sweet Potato Mash)



Servings: 4-6



Total Time: 30 min.



Level: Intermediate

### INGREDIENTS

- ❖ Pasta Dough (recipe follows)
- ❖ TIO JORGE® Sweet Potato Mash (recipe follows)
- ❖ Brown Butter Sauce (recipe follows)

### **Pasta Dough**

- About 2 cups flour, plus more for the work surface
- 3 large eggs
- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon 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.

### **Sweet Potato Mash**

- 8 oz. TIO JORGE® Sweet Potato Mash
- 2 tbsp. amaretto cookie crumbs
- 1 large egg yolk
- ¾ cup freshly grated Asiago cheese
- ½ cup ricotta
- 2 tbsp. finely chopped flat-leaf parsley
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- Freshly grated nutmeg, to taste
- 2 tbsp. pecans, chopped and toasted (garnish)
- 2 tbsp. grated Pecorino Romano cheese (garnish)

For the Sweet Potato Mash

1. Place the sweet potato mash into a mixing bowl, then add the crumbs, egg yolk, asiago, ricotta and parsley.

2. Season with salt, pepper and nutmeg to taste, keeping in mind that the mixture needs to be a little on the salty side, so the flavor remains vibrant after the ravioli are cooked.
3. Cover and refrigerate until ready to use.

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 sweet potato 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.