

Corn and Pesto Ravioli with Parmesan Butter Sauce

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Pasta Dough

1 ¾ C flour

2 eggs

1 T olive oil

1-2 t water (if needed)

Filling

1 C fresh corn kernels (about 2 ears), or frozen corn, thawed and drained

¼ C grated parmesan cheese

½ C ricotta cheese

1 T prepared pesto sauce

Salt & pepper to taste

1 egg, slightly beaten with 1 t water (for egg wash)

Sauce

12 T butter

Pinch of red pepper flakes

¼ C grated parmesan cheese

¼ C chopped fresh parsley

Black pepper to taste

To make pasta dough, place flour, eggs, and olive oil into the bowl of a food processor. Pulse until the consistency of bread crumbs. Squeeze the dough together to form a ball. If it too dry, add a little water to reach desired consistency. Cover and let sit at room temperature for 1 hour.

To make filling, combine corn, parmesan cheese, ricotta cheese, pesto sauce, salt, and pepper in a mixing bowl. Set aside until needed.

To make ravioli, divide pasta dough into quarters. Working with one quarter at a time, feed through pasta roller according to manufacturer's directions. (I roll ravioli to Setting #5 on my machine – your may vary).

Lay sheet of pasta dough out on a lightly floured board. Brush the entire sheet with egg wash. Drop one Tablespoon of filling at a time on the bottom half of the dough sheet, spacing about 3" apart. Fold the dough sheet over, ensuring to eliminate all air bubbles. Press down around filling to seal pasta. Repeat with the rest of the pasta dough. *(To store pasta, line a tray with parchment and sprinkle with flour. Lay ravioli in a single layer, adding a sheet of parchment between layers. Cover with cling wrap and store in fridge of up to a day.)*

To assemble, bring a large pot of salted water to a boil, and reduce to a simmer.

At the same time, preheat a large sauté pan over medium-low heat for the sauce. Add butter, red pepper flakes, parmesan cheese, and black pepper.

Add ravioli in batches to the simmering water. Cook 3-4 minutes or until they float. Remove from water and transfer to sauté pan. Toss ravioli gently in butter sauce to coat. Once all of the ravioli are cooked and in the butter sauce. Turn off heat and sprinkle in chopped parsley.

Serves 4