KORV, LEMON CREAM RAVIOLI & PEAS

BY WENDY BEHLER



Lemon Cream Ravioli Ingredients

Pasta

227 g	semolina flour
128 g	00 flour
3 g	salt
170 g	tepid water

Filling

180 g	ricotta *
60 g	parmesan, grated
60 g	mozzarella, shredded
1 large	1egg
	salt and pepper to taste

Sauce

1 - 2 tsp	dill, chopped
1 Tbsp	butter
2 tsp	onion, minced
1 clove	garlic, minced
½ cup	heavy cream
2-3 Tbsp	lemon juice
2-3 Tbsp	pasta water **

Korv

½ lb	ground beeF
½ lb	ground pork
5 g	white pepper
6 g	allspice
5 g	minced onions
17 g	corn starch
6 g	salt
45 ml	water

Method

Mix all ingredients together. Stuff in a casing, form a log and roll with plastic wrap, or form patties. Chill until ready to cook. If in casing, bake with ½ cup water in a covered pan at 350°F for 30 - 40 min. Remove cover after 15 min.

Method

1.Mix semolina, flour and salt. Place on work surface and make a well in middle. Slowly add water to well and mix with a fork. Work slowly, adding water until is incorporated.

2.Knead dough for 15 - 20 min, until smooth and glossy. Wrap with plastic wrap and let rest 20 min at room temp.

3.Mix all filling ingredients. Chill.

4.Sauté onions and garlic in butter in pan on medium briefly. Remove from heat and slowly stir in lemon juice and heavy cream. Place back on heat. Stir until heated through and slightly reduced. Season with salt and pepper as desired.

5.Roll out pasta in 2 long rectangles. Place dollops of filling on first layer of pasta, spacing to preferred ravioli size. Brush a little water around each filling. Lay second layer of pasta on top. Carefully seal around filling, ensuring to remove all air. Cut ravioli to desired size. Let set in fridge.

6.To cook, place in boiling water for 3 - 5 min. Rest ravioli in sauce to fully cover.