

Goat Cheese and Scallion Ravioli*

1 package of wonton wrappers (or use fresh pasta cut into 3-inch squares)
2 cups fresh, soft goat cheese (about 1 pound)
¼ cup freshly grated pecorino Romano cheese
½ cup extra-virgin olive oil
1 extra-large egg, lightly beaten
6 scallions, thinly sliced
Pinch of freshly grated nutmeg
Salt and freshly ground black pepper to taste
1 roasted red or yellow pepper
1 stick soft unsalted butter
Panko crumbs
More grated pecorino

1. To make the filling, combine the goat cheese, pecorino, olive oil, egg, scallions, nutmeg, salt and pepper in a large bowl and mix until well blended.
2. To assemble the ravioli (this can be done the day before), place one tablespoon of the goat cheese mixture in the centre of a wonton wrapper. Moisten the edges of the wrapper with egg white. Carefully place the other wrapper over top and seal the edges. Be sure to pinch out any excess air before sealing. Repeat for three large raviolis per guest.
3. Place the prepared raviolis in a plastic airtight container, using parchment layers in between rows.
4. To make the butter, roast the red pepper (with a dash of olive oil) under the broiler until blackened and bubbling. Remove the pepper from the oven and place in a heatproof bowl. Cover the bowl tightly with plastic wrap and allow to cool. This will also allow the skin to loosen. Carefully peel off all of the blackened skin. Puree the roasted red pepper pulp. Gently fold in the red pepper puree with the stick of soft unsalted butter and mix well. Return to the fridge until ready to use. Allow to sit at room temperature before assembling the pasta.
5. Bring a large pot of water to boil and add salt. Drop in the raviolis carefully and cook for 2-3 minutes.
6. While the raviolis are cooking, melt some of the butter in a non-stick frypan over medium heat until bubbling and starting to brown. As the raviolis are done, carefully drain them with a slotted spoon and drop them into the butter. Toss them around for a minute to coat each one.
7. Plate three on a serving plate. Drizzle remaining butter carefully over all of them. Sprinkle with panko crumbs and another grating of fresh pecorino.
8. Serve immediately.

Yield: Serves approximately 6 portions

* Inspired by a similar ravioli recipe from Mario Batali (done with spinach pasta and black olive butter).