



# BEET RAVIOLI WITH POPPY SEED BUTTER

MAKES 8 FIRST-COURSE SERVINGS

## INGREDIENTS

- 2 large red or golden beets (about 14 ounces)
- ½ cup fresh whole-milk ricotta cheese
- 2 tablespoons dried breadcrumbs
- 1 ¼ pounds Fresh Egg Pasta
- ½ cup (1 stick) butter
- 1 tablespoon poppy seeds
- Freshly grated Parmesan cheese

## PREPARATION

Preheat oven to 400°F. Wrap beets individually in foil; place on baking sheet. Roast until tender when pierced with knife, about 1 hour. Open foil carefully (steam will escape). Cool. Peel beets; finely grate into medium bowl. Add ricotta cheese and season to taste with salt and pepper. Stir in breadcrumbs.

Roll Fresh Egg Pasta dough into sheets according to recipe. Place 1 dough sheet on work surface. Using 3-inch round biscuit cutter, cut sheet into 7 rounds. Transfer rounds to lightly floured baking sheet; cover with plastic wrap. Repeat with remaining dough for total of 56 rounds.

Sprinkle 2 smooth kitchen towels with flour. Place 8 pasta rounds on work surface, keeping remaining dough covered with plastic. Place small bowl of water next to work surface. Spoon 1 teaspoon beet filling onto half of each round. Dip fingertip into water and dampen edge of 1 round. Fold dough over filling, pushing out as much air as possible and pressing edges firmly to seal. Transfer to prepared towels. Repeat with remaining rounds. (Can be prepared 1 week ahead. Transfer to rimmed baking sheet and place in freezer until frozen solid, about 6 hours. Transfer ravioli to resealable plastic bags.)

Melt butter in large skillet over medium heat and stir in poppy seeds; keep warm. Working in batches, cook ravioli in large pot of boiling salted water until cooked through, stirring often, about 2 minutes. Using slotted spoon, transfer to skillet with melted butter; toss to coat. Divide ravioli among 8 plates; sprinkle with Parmesan.

### MARKET TIP

The flavor, color, and texture of roasted fresh beets is incomparable, so don't even consider using the canned

## FRESH EGG PASTA

- 2 ¾ cups (about) soft wheat flour
- 4 large eggs (scant 1 cup)

variety. When choosing beets, select bunches with bright, glossy leaves attached.

## FRESH EGG PASTA

**Making dough:** Place flour in processor. Add eggs. Using on/off turns, blend until clumps of moist dough form (do not process into ball). Turn dough out onto lightly floured work surface; shape into ball. Knead until smooth, sprinkling lightly with flour if sticking, about 3 minutes. Wrap in plastic. Let rest at room temperature at least 20 minutes and up to 2 hours.

**Rolling dough into sheets:** Cut dough into 8 equal pieces. Cover with plastic wrap. Set pasta machine to widest setting. Flatten 1 dough piece into rectangle; run through machine. Fold in half crosswise (end to end) and run through again. Continue, adjusting machine to narrower settings after every 2 passes and dusting with flour as needed to keep from sticking, until pasta sheet is 22 inches long (scant ¼ inch thick). Place sheet on lightly floured work surface; cover with plastic. Repeat with remaining pasta pieces.

**Cutting dough into strands:** Uncover sheets and let stand until slightly dry but still pliable, about 20 minutes. Fit machine with appropriate cutter and run sheets through, cutting into tagliolini (⅛ inch wide), tagliatelle (¼ inch wide), fettuccine (½ inch wide), or pappardelle (¾ inch wide) and dusting with flour to keep from sticking. Cut strands crosswise into desired lengths. Using floured hands, toss strands to separate; spread out on towels. (Can be made 6 hours ahead. Cover with towel and let stand at room temperature.)

Cook pasta in pot of boiling salted water until just tender, stirring occasionally, 3 to 5 minutes. Drain.

PRESENTED BY

**CHASE**   
**SAPPHIRE**  
**PREFERRED**®

