

Caramelized Pear and Fennel Ravioli with Black Sheep Creamery Fresh Brebis

By Garrett Abel

Chef: Delaurenti Specialty Food and Wine

Ingredients:

1 Shallot: Julienned

1 Fennel Bulb: Cored and Diced Finely

2 Bosc Pears: Peeled and Diced Finely

2oz Unsalted Plugra Butter

4 Sheets *Cucina Fresca* Fresh Pasta

8oz Black Sheep Creamery fresh Brebis

Water

Salt and Pepper

Directions:

Begin by heating a medium sauté pan on medium high heat. Add butter and fennel; and cook about 3-4 minutes. Add Shallot and cook until they become translucent. Add diced pear and continue to cook at medium high heat for 3-4 more minutes; reduce heat to low and simmer mixture until it becomes soft. Cool the pear mixture and combine with an equal amount of the fresh brebis. Season with salt and pepper.

For the ravioli: cut pasta sheet into 2” squares, then spoon a small amount of the pear mixture onto a square of pasta. Brush a small amount of water around the edge of this square then apply a dry square to the top to form the ravioli. Using your fingers; create a tight seal around the edge and trim any excess with a pairing knife. Repeat.

In a large pot of salted boiling water gently drop ravioli in. Cook 3 minutes or until pasta is done. Serve immediately with brown butter and sage or with a guanciale cream sauce.