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### **Prosciutto, Fig & Thyme Ravioli with Browned Butter**

*You'll never guess that these ravioli are gluten free. Remember to pre-soak your figs the night before. If you can't find lemon thyme for the filling, use regular thyme and a teaspoon of lemon zest.*

makes 32 ravioli // time 50 mins, plus overnight to soak // gluten free

#### **Ingredients**

1 batch of almond & tapioca flour dough (*see below*)

4oz (115g) unsalted butter

shaved Parmesan cheese, to serve

#### **for the filling**

1oz (30g) dried mission figs

2 ½ oz (75g) soft goat cheese, room temperature

2oz (60g) cream cheese, room temperature

1 tsp finely chopped lemon thyme leaves, plus extra to garnish

1oz (30g) prosciutto slices, finely chopped

salt and freshly ground black pepper

#### **METHOD**

**1** To make the filling: place figs in a small, heatproof bowl. Cover with boiling water and let soak, covered, overnight. When they are plumped up, drain and squeeze to remove excess water. Chop very finely.

**2** By hand, beat together goat cheese and cream cheese. Mix in figs, lemon thyme, and prosciutto. Season well with a little bit of salt and a generous amount of pepper.

**3** To form ravioli, follow the instructions on page 50 (*instructions follow*). Use about 1 tsp filling for each, rolling it into a small ball with your hands. You should be able to make at least 32 1-in (2.5cm) square ravioli.

**4** Bring a large pot of salted water to a boil. Working a few at a time, cook ravioli in the boiling water for 2 to 3 minutes until they start to float. Use a slotted spoon to remove from water, and place on a plate lined with paper towel. Continue until all are cooked.

**5** To make brown butter, in a light-colored, heavy-bottomed saucepan, melt butter over medium heat. Swirl the pan occasionally until butter bubbles. When bubbles subside, the color will start to change from yellow to golden brown. Watch it carefully as it can burn easily at this stage. When it reaches a deep golden brown color and smells nutty, immediately remove from heat and pour it into a heatproof bowl.



now *that's*  
a MOUTHFUL

**6** Let butter cool completely. Burnt solids will sink to the bottom of the bowl. Carefully pour off top layer of brown, clarified butter, and discard the solids at the bottom.

**7** Gently reheat clarified butter in a small pan. Pour over ravioli. Top generously with Parmesan, garnish with lemon thyme, and serve immediately.

**PASTA SWAP** // beet & rice flour dough (*recipe not included*)

## Dough

### Almond & Tapioca Flour

*This pasta is remarkably robust. The dough is easy to work with and can be rolled out very thinly, by hand or with a machine. Its mild taste lets other flavors shine, making it great for dishes such as ravioli.*

Serves 4-6 // time 15 mins, plus 45 mins to chill // dairy free // gluten free

## Ingredients

8oz (225g) almond flour, plus extra for dusting

4oz (115g) tapioca flour

4oz (115g) potato starch

2 tsp xanthan gum

½ tsp fine sea salt

2 eggs, plus 2 egg yolks

2 tbsp olive oil

## METHOD

**1** In the bowl of a stand mixer, hand whisk almond flour, tapioca flour, potato starch, xanthan gum, and salt until well combined.

**2** In a medium bowl, whisk together eggs and egg yolks, olive oil, and ½ cup cold water.

**3** Create a well in the center of flour mixture. Pour egg mixture into the well. Attach the bowl to the stand mixer fitted with a paddle attachment and run on low speed until a dough forms, adding cold water a teaspoon at a time if too dry.

**4** Change to a dough hook attachment. Turn the mixer on medium speed and continue to knead until dough becomes soft and glossy. This takes 3 to 4 minutes.

**5** Turn dough onto a work surface lightly dusted with almond flour. Knead by hand for 1 minute.

**6** Wrap dough in plastic wrap and refrigerate for 45 minutes or overnight before rolling.

**BEST FOR MAKING** // machine-rolled lasagne & ribbons // hand-cut ribbons // ravioli // hand-rolled lasagna



## Shaping

### Ravioli

*It's surprisingly easy to hand-make fresh and delicious filled dumplings. Don't worry about making your sheets a specific size for these artisan ravioli – you can even cut them into different shapes.*

### Ingredients

1 batch of pasta dough

flour for dusting

1 batch of filling (see p159/*the Prosciutto, Thyme & Fig Ravioli recipe*)

1 egg, beaten

### METHOD

**1** Cut dough into 6 sections and work with one section at a time, keeping the rest covered with plastic wrap. Lightly dust your work surface with flour.

**2** By hand or with a machine, roll out a section of dough into 2 sheets about 1/16 in (1.5mm) thick.

**3** Place spoonfuls of filling in lines along one of the sheets. Leave enough space between fillings to allow for you to cut out shapes – usually about 1 in (2.5cm) apart.

**4** With a pastry brush, brush a little egg around the fillings.

**5** Place the second sheet of dough evenly over the bottom sheet to cover fillings. Gently press with your fingers around each filling to seal it.

**6** With a pastry wheel or sharp knife, cut out ravioli. Use a fork or a finger and thumb to further press down around the edges and firmly seal. Repeat the process to shape remaining dough. Set aside in the refrigerator until needed.

**TRY //** almond & tapioca dough



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