

Truffled Ravioli w/ Chanterelles

Swick

Serves 1 | Active Time: 1 hour 30 minutes | Total Time: 1 hour 30 minutes

Step 1: Making the Ravioli

- 1 recipe Fresh Eggless Pasta Dough
- 1 recipe Truffled Duxelle

To make the ravioli, on the counter top dusted with flour, knead the Fresh Eggless pasta Dough briefly to soften. Cut into small portions and roll through a pasta maker in long sheets until the dough reaches about 1/8-inch thickness. Lay the sheets down on the lightly floured counter top. Trim ends if necessary to even off.

Place one tablespoon-size portions of Truffled Duxelle along the length of each sheet, leaving about 1 inch of space between each spoonful. Be sure you also leave about 2 inches of space at both ends. Next, with your fingers, moisten the sheet with water along the edges and between each portion of filling so that the top sheet of pasta will adhere.

Lay a second sheet on top and press firmly along the edges and between each ravioli to ensure there are no air spaces and the filling does not escape during cooking. Next, square off the edges of the ravioli sheet and cut between each ravioli to separate.

Arrange the ravioli in a single layer on baking sheets lined with lightly floured kitchen towels. Cover the ravioli with additional towels. If you are not cooking the ravioli immediately, refrigerate or freeze for later use.

Step 2: Cooking the Dish

- 2 1/2 tbsp non-dairy butter
- 3 tbsp shallot or white onions
- 1 tbsp garlic, minced
- 1 cup chanterelle mushrooms
- 1 cup white wine, to deglaze the pan
- 1/2 cup vegetable stock
- 1/4 cup fresh parsley, chopped
- 2 to 3 tbsp truffle oil
- freshly ground black pepper, to taste
- sea salt, to taste

To prepare the dish, bring a pot of salted water to a boil.

Bring a fry pan to medium-high heat, and add the butter and onions. Sauté for 2 to 3 minutes. Add the mushrooms and continue to cook for 3 more minutes.

At this point, in order to time the completion of the dish, add the ravioli to the pot of lightly boiling water. Be sure that this is not a rolling boil since these raviolis are quite delicate. Allow to cook gently for 3 minutes, or until all ravioli are floating to the top.

While the ravioli is cooking, add the garlic to the fry pan and continue sautéing for another minute. Deglaze the pan with wine and cook for 2 minutes. Note: this will pick up caramelization from the onions.

Remove the ravioli from the water and add to the pan. Add vegetable stock and continue to cook for another minute then add in the parsley, pepper, sea salt and a bit more vegan butter if you like.

Plate the dish, drizzle truffle oil over the top and serve.