

CARBONARA RAVIOLO + FARM-FRESH EGG + SPECK

Serves 4

Carbonara has always been one of my favorite pastas, so I knew when we opened the restaurant, I wanted to do something with that idea for one of our pasta dishes. This is one of those dishes where you get to play with your food and not get in trouble. The visual effect of the egg yolk oozing out of the ravioli is something that makes people happy every time.

FOR THE SPECK STOCK

4 ounces thinly sliced speck
4 ounces Parmigiano-Reggiano rind
½ tablespoon black peppercorns
1½ sprigs fresh thyme
½ fresh or small piece dried bay leaf

FOR THE SPECK LARDONS

Blended Oil (recipe below)
2 cups speck lardons

FOR THE CHANTERELLES

1 pound chanterelles, cleaned and halved
Kosher salt
Freshly ground black pepper
Canola oil
1½ ounces (3 tablespoons) unsalted butter
1 head garlic, halved
3 sprigs fresh thyme
1 fresh or ½ dried bay leaf
½ cup dry white wine
½ cup Chicken Stock or store-bought

FOR THE PASTA DOUGH

1 recipe Pasta Dough (recipe below)

FOR THE RICOTTA FILLING

1 cup Homemade Ricotta or store-bought, preferably sheep's-milk
¼ cup cracked black peppercorns
Finely grated zest of 1 lemon

FOR THE RAVIOLI

1 large egg yolk, whisked
4 large egg yolks

TO ASSEMBLE THE DISH

1 cup fresh peas
Kosher salt
3 tablespoons chopped fresh curly parsley
Affilia cress pea shoots, or chopped fresh curly parsley
Pecorino shavings

Flaky sea salt, such as Maldon
Freshly ground black pepper

MAKE THE SPECK STOCK

1. In a medium pot set over high heat, combine the speck, Parmigiano-Reggiano rind, peppercorns, thyme, and bay leaf with 5 cups of water. Bring to a boil over high heat, reduce the heat to low, and simmer for about 1 hour or until the stock is generously flavored with speck. Strain through a fine-mesh strainer into a bowl, discard the solids, and set aside. When ready to serve, warm the Speck Stock until simmering.

MAKE THE SPECK LARDONS

2. Add enough Blended Oil to a large sauté pan to cover the bottom of the pan and set it over high heat. Just before the oil starts to smoke, add the speck, and once it begins to render fat, reduce the heat to medium. Cook until the lardons are crispy, 7 to 8 minutes. Transfer the lardons to a paper towel-lined tray. Reserve the rendered fat.

MAKE THE CHANTERELLES

3. Season the mushrooms with salt and pepper. Add enough oil to a large sauté pan to cover the bottom of the pan and set it over high heat. Just before the oil starts to smoke, add the mushrooms in one even layer and reduce the heat to medium. You may need to do this in batches. Once the mushrooms begin to sear, add the butter, garlic, thyme, and bay leaf, and toss together to combine. Cook, stirring from time to time, until the butter begins to brown. Add the wine and deglaze the pan, scraping the brown bits off the bottom of the pan using a wooden spoon. Cook until the pan is dry, 5 to 8 minutes; add the chicken stock and cook until the stock reduces and the pan is dry, 5 to 8 minutes. Transfer the mushrooms to a parchment paper-lined tray and set aside in a warm place until ready to use.

MAKE THE PASTA DOUGH

4. Allow the Pasta Dough to rest 1 hour before making the Ravioli.

MAKE THE RICOTTA FILLING

5. While the Pasta Dough rests, in a food processor fitted with a metal blade, combine the ricotta, peppercorns, and lemon zest. Whip the filling in the food processor until smooth. Transfer to a pastry bag fitted with a plain tip or to a resealable plastic bag with one corner snipped off. Refrigerate until ready to use.

MAKE THE RAVIOLI

6. Divide the Pasta Dough into two or three pieces. Run one piece of dough through a pasta machine (cover the remaining dough in the meantime) starting at the thickest setting (usually a 1 on the pasta machine). Fold the sheet in half and run it through the machine again. Switch the machine to the next setting and run the sheet through again. Continue running the sheet through the machine until you reach the desired thickness for fettuccine (usually a 4 or 5). Repeat with the remaining pieces of dough. Cut the pasta to the strips of the same length (about 4x8 inches); you should have 4 strips of pasta.

Using the dull side of a 3-inch ring cutter, push down to make 4 indents on two of the sheets. Brush the two sheets of pasta with the indents with some of the beaten egg yolks. Pipe about 2 tablespoons of Ricotta Filling into the center of the indents. With the back of a spoon, make a well in the center of each portion of filling and add an egg yolk to each one. It is imperative that the yolks remain unbroken. Cover with the other two sheets of pasta, and again using the dull side of the ring cutter, push down to seal. (Make sure there is no extra air inside the ravioli.)

ASSEMBLE THE DISH

7. Bring a small pot of water to a boil. Blanch the peas in the boiling water for 1 minute, drain, and transfer to an ice bath. Allow the peas to cool. Drain and set aside.

8. Bring a large stockpot of water to a boil and generously salt the water; it should taste like the sea. In a large sauté pan set over medium heat, combine the cooked Chanterelles and reserved speck fat and heat until warm. Stir in the blanched peas and cook for 1 minute until the peas are warmed through. Add 1½ cups of the Speck Stock to the mushrooms and peas.

9. Add the Ravioli to the boiling water and cook for 20 seconds. Transfer the ravioli to the sauté pan and toss everything together. Season to taste with salt and add the parsley. Divide the ravioli among 4 bowls (1 raviolo per bowl), and spoon some of the pea mixture around but not on top. Sprinkle with the Affilia cress, some pecorino shavings, flaky sea salt, and freshly ground black pepper. Serve and instruct your guests to cut the ravioli into as many pieces as possible and mix everything together.

Make It Faster The Speck Stock adds a delicious layer of flavor, working to enhance the taste of the lardons, but if you're in a pinch, chicken stock or water should be just fine.

BLENDED OIL

(Makes 1 cup)

We use Blended Oil throughout our cooking at the restaurant, and I recommend you make a large batch to keep on hand. It's great for frying and sautéing, and it also imparts a light taste of the olive oil without lowering the smoking point too much.

- ¾ cup canola oil
- ¼ cup olive oil

In a container or a bottle, combine the oils together. Use as needed. Store in a cool, dark place.

PASTA DOUGH

(Makes about 1 pound)

I got to do an *Iron Chef* battle alongside Michael Symon and he made these gorgeous tortellini that I loved so much, I asked him for the recipe. We changed a couple of things, and this is now our go-to pasta recipe for all our stuffed pasta.

- 1¾ cups type 00 flour, plus additional for the work surface
- 1¼ cups semolina flour
- Pinch of kosher salt

- 9 large egg yolks, preferably farm-fresh

1. In a large bowl, whisk both flours with salt until combined. Make a well in the center and add the egg yolks with $\frac{1}{2}$ cup water.

2. Using a fork, whisk together the yolks and water and gradually start to incorporate the flour, starting from the inner rim of the well. As you expand the well, keep pushing the flour from the base of the mound up to keep the well shape. The dough will start to come together when about half of the flour is incorporated. Once this happens, knead the dough with your hands, using your palms and the heels of your hands to flatten out the dough. Once the dough has come together, dump it onto a lightly floured work surface and knead it for 5 minutes more. Wrap the dough in plastic wrap and let sit for 1 hour at room temperature. After resting, use the dough immediately to make the pasta of your choosing.