



# Cheese Ravioli with Lamb Ragout à la Tradition Julen

Recette pour 4 à 6 personnes



## Pasta Dough

A homemade noodle dough consists of flour, eggs, salt and water. There are countless numbers of recipes – with or without olive oil with different types and mixtures of flour. This particular recipe always works and can be used for all different types of noodles.

### Good to know

- The eggs should be at room temperature.
- The flour should be sieved to prevent lumps when mixing.
- Kneading the dough is easier with lukewarm water.
- When making ravioli the dough should be used immediately after it has been rolled out.

### Ingredients

- 400g flour (type 405) and some extra flour for rolling out
- 4 eggs
- 1 tbsp olive oil
- 1 pinch of salt
- water

### Preparation

1. Put flour and salt in a bowl and form a dip in the middle.
2. Add eggs and olive oil and mix from the middle out to form a crumbly dough.
3. Knead the dough with the ball of your hand, firstly in the bowl then turn it out and knead until it is shiny and elastic. Add water if necessary and keep putting flour on your hands. A good dough should not stick to your hands!
4. Form the dough into a ball and wrap with cellophane or in a towel. Leave it to rest for 30 – max. 60 minutes.

### Rolling out the dough

After the dough has rested, lightly sprinkle the working surface and the dough with flour. Divide the dough into 3 – 4 pieces and roll out with the rolling pin until required thickness – always working from the middle out. Thickness depends on the type of noodles you are making – for ravioli 2mm is ideal. Use a noodle machine if you have one!

## Whey Cheese Ravioli with Sage Butter

### For the ravioli you need

- 600g pasta dough
- For the filling*
- 750g whey cheese
  - 150g grated mountain cheese
  - 2 egg yolks
  - salt, pepper, nutmeg

### For the sage butter

- 60g butter
- 1 twig of sage

### Preparation

1. Wrap the whey cheese in a kitchen towel and press out the liquid. Put the whey cheese, mountain cheese and 1 egg yolk in a bowl and mix well.
2. Add salt, pepper and nutmeg then put in a cool place.
3. Roll out the dough and put on a flour-covered work surface.
4. Put the filling in a piping bag and pipe rows of walnut size rounds 4-5 cm apart on 2 of the pasta sheets.
5. Stir the second egg yolk and brush the unused pastry sheets. Place the unused sheets, egg side down to exactly cover the sheets with filling.
6. Press down the edges. Cut out 8cm rounds with a Ravioli cutter.
7. Cook the ravioli in boiling, salted water for 4–5 minutes then drain.
8. Melt the butter, add the sage leaves and fry for a short time.
9. Toss the Ravioli lightly in the sage butter.

## Lamb Ragout

### For the lamb ragout

- 800g diced lamb shoulder
- 15g salt and pepper
- 20g plain white flour
- 100g oil
- 100g onions, peeled and diced
- 10g garlic, peeled and diced
- 40g tomato puree
- 200g white wine
- 600g lamb stock
- 250g veal jus
- 1 herb bag (juniper, peppercorns, bay)
- 10g starch

### To garnish

- confit tomatoes
- croutons
- lemon zest

### Préparation

1. Season the lamb and dust with flour.
2. Fry small portions in hot oil.
3. Add onions and garlic and continue cooking.
4. Add tomato puree.
5. Deglaze with white wine and reduce a little.
6. Add lamb stock, veal jus and herb bag. Cover and braise in the oven at 180°.
7. Take out the meat and strain the sauce.
8. Reduce the sauce and thicken with starch to required consistency.
9. Return the meat to the sauce and season to taste.