

Recipe



Chef Kira Chipman | Clandestine Kitchen

Recipe Name: Maple Pecan Raviolis **Dish Type:** Other **No. of Servings:** 8

Preparation Time: 1 1/2 + hours

Cooking Time: 3-5 minutes

Total Time: 2+ hours

Recipe Contains: Dairy, Eggs, Pork, Soy, Wheat. Toast-Yay! Girl Scout cookies are manufactured in a shared facility with peanuts, milk, and coconut.

Ingredients:

Pasta Dough:

- 2 cups flour (reserve ½ cup to use, as needed, for kneading)
- 3 eggs
- ½ tsp salt
- ½ tbsp olive oil
- ½ cup finely-ground Toast-Yay! cookies

Candied Pecans:

- ½ cup pecans
- ½ tsp cinnamon
- ½ tsp nutmeg
- 2 tbsp maple syrup

Maple Ricotta Filling:

- 3 cups ricotta
- 2 tbsp maple syrup
- 4 tsp ground up Toast-Yay! cookies
- 1 egg
- 1 package of prosciutto (3 oz)
- ½ cup butter

Directions:

Pasta Dough:

1. Combine 1 ½ cups flour and finely-ground Toast Yay! cookies. Pour dry mixture onto a clean surface and form a “nest” shape.
2. Add olive oil, eggs and salt to center of the dry-mixture nest.
3. Using a fork, lightly whisk eggs and slowly mix flour into egg mixture until fully incorporated.
4. Knead dough with your hands for 8-10 minutes on a lightly floured surface, until the dough forms a smooth ball.
5. If the dough seems too soft and/or moist, add more flour and knead to incorporate.
6. Wrap dough tightly with plastic wrap and let sit at room temp for 30 minutes, or leave in refrigerator overnight if not using right away.

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Candied Pecans:

1. Preheat oven to 350 degrees.
2. Toss $\frac{1}{2}$ cup pecans, cinnamon, nutmeg, and maple syrup together in a bowl.
3. Spread evenly on lined baking sheet and roast in oven for 4-5 minutes until caramelized.

Crispy Prosciutto:

1. Preheat oven to 350 degrees.
2. Lay prosciutto on a prepared baking tray and toast for 5-8 minutes or until crispy.

Ricotta Filling:

1. In a large bowl, combine ricotta, maple syrup, finely-ground Toast Yay! cookies, one egg, and half of your crispy prosciutto.
2. Once combined, set aside.

Brown Butter Sauce:

1. Put $\frac{1}{2}$ cup of butter into a sauté pan, over medium heat.
2. Allow butter to melt, stirring occasionally until brown specs appear at the bottom of the pan and the butter is a golden brown.

Forming Raviolis:

1. Roll out pasta dough into 2 sheets, each no thicker than a nickel. If you do not have a pasta machine, this can be accomplished using a rolling pin and a lightly floured surface.
2. Lightly brush the egg wash over both pasta sheets and begin spooning ricotta filling onto the first sheet of pasta. The filling should be distributed 1 Tbsp at a time and 1-2 inches apart.
3. Sprinkle crumbled candied pecans on top of each cheese filling mound.
4. Cover the filling with the top sheet of pasta and use your fingers to press around each portion of filling, making the seal as airtight as possible.
5. Cut out individual ravioli using a knife, pizza cutter, or a round cookie cutter.
6. Use your fingers to seal the edges by lightly pinching the pasta sheets together.
7. Fill a large pot with lightly salted water and bring to a rolling boil over high heat.
8. Gently place the ravioli into the hot water and return to a boil.
9. Cook uncovered, stirring occasionally until the ravioli float to the top. About 4 to 8 minutes, drain well.
10. Toss warm raviolis in brown butter sauce.
11. Serve topped with remaining candied pecans and crumbled crispy prosciutto.