

BEEF AND GOAT CHEESE RAVIOLI FILLING

COOKEE'S TOOL KIT

Measuring cups & spoons
Cutting Board
Chef's Knife
Mixing bowl
Spatula or spoon



*Chefsville
Kids*



Ingredients

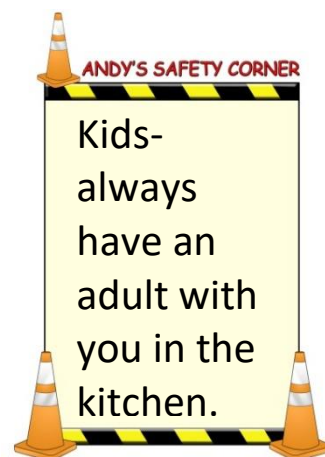
1 large red beet (6 to 8 ounces) scrubbed
¼ cup fresh goat cheese

1 egg, small
Salt and pepper

Optional: add 1-Tablespoon fresh herbs: tarragon, chives or mint preferred, chopped.
Optional: if the goat cheese is very strong, then use 2 tablespoons goat cheese and 2 tablespoons cream cheese.

Directions

1. Preheat the oven to 425 degrees F.
2. Wrap the beet in heavy-duty aluminum foil, place in a shallow pan, and roast until fork-tender, 45 minutes. Remove and let cool.
3. Peel the beet, cut it into small chunks, and puree in food processor along with the goat cheese, egg, and Parmesan. Season with salt and pepper to taste. Spoon the filling into a pastry bag.
4. Alternately, if there is no pastry bag, use a spoon and spoon small amounts of the mixture onto pasta sheets.
5. Make an egg wash and with one beaten egg, and use a pastry brush to wash around the pile of filling. Then layer the other pasta sheet over and use your hands or a form to form the ravioli. Be sure all air pockets are removed before sealing the ravioli dough.
6. Cook ravioli in salted very hot water for 5 minutes.
7. Drain pasta, reserving 1 cup of the pasta water to use as a base for the sauce.
8. Add the chopped tarragon and bring to a boil over medium-high heat. Add the butter, one piece at a time, whisking until melted before adding the next piece. Continue until the butter is incorporated and the sauce is creamy. Slide the drained ravioli into the warm sauce. Toss gently until the sauce is creamy, adding more pasta water as needed.



Prep time: 5 minutes

Serves: 12