

Beetroot Ravioli

Ingredients

- 3/4 cup fresh ricotta cheese, drained
 - 3/4 cup fresh goat cheese, room temperature
 - 2 tablespoons finely chopped fresh chives
 - 2 tablespoons finely chopped fresh mint, plus small sprigs for garnish
 - Coarse salt and freshly ground pepper
 - Fresh Beet Pasta Dough (made earlier)
 - Semolina flour or fine cornmeal, for dusting
 - 2 tablespoons coarse salt
 - Extra-virgin olive oil, for drizzling
-
- 6 tablespoons unsalted butter



Directions

1. Make the filling: Stir together cheeses and herbs; season with salt and pepper.
2. Make the ravioli: Dust a baking sheet with semolina or cornmeal. Work with each sheet of dough just after it's been rolled. Cut sheet in half crosswise, and trim each half to a 3-inch-wide strip. Space tablespoons of filling 3 1/2 inches apart along centre of 1 strip. Top with remaining strip, and gently press around filling to seal, working from centre out. Using a fluted pastry cutter, cut into 3-inch squares. Transfer ravioli to sheet, and cover with a kitchen towel. Repeat with remaining pasta dough and filling.
3. Bring a large pot of water to a rolling boil. Add salt and half of the ravioli. Cook, stirring occasionally to separate, until edges are just tender, about 4 minutes. Using a slotted spoon, transfer to a colander to drain. Drizzle with oil, and toss gently to coat. Transfer to a bowl, and loosely cover to keep warm. Repeat with remaining ravioli.
4. Meanwhile, melt butter in a small saucepan over medium heat. Cook until butter is dark golden brown and has a nutty aroma, about 4 minutes.
5. Divide ravioli among plates (if first batch has cooled, return them to hot water for 15 seconds, then drain). Spoon brown butter over ravioli. Serve immediately garnished with mint.