

Artisanal Duck Egg Yolk Ravioli

A spectacular, advanced Italian culinary masterpiece featuring a whole, rich liquid duck egg yolk tucked inside a creamy ricotta nest.

LEVEL	TOTAL TIME	PREP TIME	COOK TIME	YIELDS
Advanced	1 Hr 30 Min	1 Hour	10 Mins	4 Servings

INGREDIENTS

RAVIOLI FILLING:

- 2 cups sheep's milk ricotta
- Zest of 1 Orange
- 1 cup fresh parsley, minced
- 1 tablespoon grated Parmesan cheese
- Freshly ground black pepper
- 4 duck egg yolks
- Egg Yolk Pasta Dough, recipe follows

SAUCE:

- 5 to 7 leaves sage
- 4 tablespoons unsalted butter
- 1/2 cup slivered almonds
- Juice of 1/2 orange
- 1 tablespoon Parmesan cheese

EGG YOLK PASTA DOUGH:

- 1 1/2 cups (7 ounces) "00" or all-purpose flour
- 1/2 teaspoon kosher salt
- 9 large duck egg yolks
- 1 teaspoon extra-virgin olive oil
- Rice flour or Wondra flour, as needed for dusting the cut pasta

DIRECTIONS

FOR THE RAVIOLI:

1. Mix together the ricotta, orange zest, parsley, Parmesan cheese, and season well with freshly ground black pepper. Set aside.
2. Lay the pasta dough out in long sheets on your counter. Working quickly, place 4 dollops of ricotta mixture along 1 sheet pasta, spacing them about 5 inches apart. Form the ricotta mixture into small "nests" with sufficient space for a duck egg yolk in each.
3. Carefully transfer the yolks into each ricotta nest.
4. Using a spray bottle filled with water, gently mist the pasta sheet to seal. Lay the second sheet of pasta over the first and use a ring cutter to seal. Seal the pasta gently with fingers.
5. Dust a half sheet tray with flour and transfer the ravioli to the tray. Freeze until needed.

WHEN READY TO SERVE:

1. Bring a large pot of salted water to the boil and cook the ravioli approximately 2 to 3 minutes, being careful not to overcook.

FOR THE SAUCE:

1. Add the butter to a saucepan over high heat; as it begins to melt, add the sage leaves and almonds. Allow the butter to brown. Squeeze in the orange juice and add a ladleful of pasta water. Add the Parmesan cheese. Using a slotted spoon, scoop the ravioli from the water and place directly into sauce, tossing to coat. Transfer the ravioli to plates and finish with a drizzle of extra-virgin olive oil and a sprinkle of Parmesan cheese.

EGG YOLK PASTA DOUGH:

1. To make the pasta dough: Mound the "00" flour on a cutting board or countertop. Sprinkle the salt over it. Form a well in the center of the flour and pour in the yolks. Add the olive oil and break each yolk. Using a plastic bench scraper or your fingers, draw the flour over the yolks from the perimeter. Continue to mix the flour into the yolks until it's all incorporated, kneading only enough for it to come together. Shape the dough into a rectangle, about 1/2-inch thick. The mixture should be dense, flaky, and crumbly. Cover the dough with a damp towel and let it rest for 10 to 30 minutes.
2. Cut the dough into 4 pieces. Take one piece of dough (keeping the others covered) and flatten it with your hands. If the dough feels very dry, dampen the surface with a few drops of water using your fingers or a pastry brush. Starting with the rollers of your pasta machine set to the widest setting, pass the dough through, five or six times, or until the dough begins to become pliable. Do the same for the remaining pieces. Narrow the rollers by one setting and roll each piece through it once. Continue narrowing the rollers and rolling the pasta through each consecutive setting one time until the dough has reached the desired thickness.
3. Proceed to cut the pasta as desired, tossing the finished pasta with the rice flour to prevent sticking. The pasta at this point can sit at room temperature covered with parchment or a dry towel, something that will allow it to breathe but not dry out, for up to half a day. It can also be cut as desired, tossed with rice flour, and frozen in plastic bags for up to a month.