



ALPHA OMEGA

Goat Cheese, Fava Bean and Pea Shoot Raviolo, Wild Mushrooms, Apple Pear Beurre Blanc and Hazelnut Gremolata

Chef Rebecca Peizer
Owner, All Things Culinary
and Adjunct Professor
The Culinary Institute of America at Greystone



Yield: 4 portions

Ingredients:

Egg Roll Wrappers/Skins

8 ea

Filling

Pea shoots, blanched, chopped

1 cup (3 cups raw)

Fava beans, cooked, peeled, chopped OR

1/2 cup

Fresh peas, shelled, cooked

Goat cheese

1 cup

Parmigiano-Reggiano, grated

1/4 cup

Eggs

1 ea

Ground nutmeg

1 pinch

Salt

to season

Ground black pepper

to season

Egg yolks, separated

4 ea

Egg Wash

Egg whites from the yolks

1/4 cup

Water

1 Tbsp

Mushrooms

Wild mushrooms, cleaned

2 cup

Butter

2 Tbsp

Thyme leaves, chopped

1/2 tsp

Salt	as	needed
Fava beans, cooked, peeled OR	1/2	cup
Fresh peas, shelled, cooked		

Apple Pear Beurre Blanc

Sauvignon Blanc	1/2	cup
Granny Smith apple, peeled, diced	1/2	cup
D’Anjou pear, peeled, diced	1/2	cup
Butter, cold, cubed	1	cup
Meyer lemon juice	1	Tbsp
Salt	as	needed

Hazelnut Gremolata

Hazelnuts, toasted	1/2	cup
Meyer lemon zest	1	Tbsp
Curly parsley, minced	1/4	cup
Butter, melted, browned	1/4	cup
Extra virgin olive oil	1/4	cup

Pea shoots for garnish	1	cup
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Procedure:

1. *To prepare the Ravioli:* Mix together all the ingredients for the filling and season to taste. Place inside a pastry bag or a Ziplock bag with one corner cut about 1 inch wide.
2. Mix together the egg and water with a fork. Have a pastry brush set aside.
3. Line a baking sheet with parchment or lightly dust with flour.
4. Lay 4 egg roll wrappers on the workstation. Pipe 1/4 of the filling in a circular pattern onto each wrapper, leaving the center empty in a circle about 3 inches in diameter.
5. Place an egg yolk in the center of each.
6. Brush the remaining egg roll wrappers with the egg wash and drape over the top of the filling.
7. Using a blunt end of a 3-inch pastry cutter, mold the wrapper over the filling and press to shape and seal.
8. Using a 4- to 5-inch pastry cutter, cut the raviolo. Discard the scraps of wrapper. Use a fork to press and seal the edges well and place onto the prepared baking sheet.
9. Bring a large pot of water to a boil.
10. *To make the Beurre Blanc:* purée the apple and pear with the Sauvignon Blanc until very smooth.
11. Add to a sauce pot and cook until reduced by half.
12. On very low heat, swirl in the cold butter, little by little to keep emulsified. Add seasoning and lemon juice to taste. Keep warm.
13. *To make the Gremolata:* Mix all ingredients together. Season to taste.
14. *To make the Mushrooms:* Heat a large skillet until hot. Add butter and as soon as it starts to brown, add the mushrooms. Do not disturb. Let them brown on one side, then shake the pan and add the thyme and salt. Allow to brown a little more. Add fava beans or peas, mix and set aside.
15. Cook the ravioli in boiling salted water until al dente.

16. Plate ½ cup of the Beurre Blanc on each plate. Place a raviolo on top. Scatter the mushroom mixture over the entrée plate and drizzle ¼ cup of gremolata over top.
17. Garnish with pea shoots.

Note: To pair with a Cabernet Sauvignon, add a Roasted Lamb Chop and 1 Tbsp sliced oil Cured Black Olives to each plate.

Enjoy!

[All Things Culinary](#)

[Cooking with Chef Rebecca](#)



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CHEF REBECCA PEIZER

Owner, All Things Culinary

and

Adjunct Professor, The Culinary Institute of America at Greystone



Chef Rebecca Peizer is a seasoned culinary professional with 22 years of industry experience. She is the owner of All Things Culinary, an education, consulting and event business, as well as the Culinary Director at Gray Haven, an upscale rehabilitation facility in historic downtown Napa. She was a Professor of Culinary Arts at The Culinary Institute of America at Greystone for 10 years where she created the Farm to Table Bachelor Concentration as well as wrote curriculum for many of the college's undergraduate courses.

Rebecca helped open Roux restaurant, a farm-driven southern French restaurant in St. Helena, which was awarded Top 10 Bay Area Restaurant by the *San Francisco Chronicle* and has also worked for Mustard's Grill in the Napa Valley; Evan's in South Lake Tahoe; Sarabeth's and Keen's Steakhouse in New York City; and the Elk Creek Ranch, a private luxury resort in northwestern Colorado.

She has served as a chef for Cakebread Cellars, Neibaum Coppola Estate Winery, and Duckhorn Vineyards, where she also taught wine education and food and wine pairing. As an instructor of professional culinary and wine courses at Le Cordon Bleu and the Culinary School of the Rockies, she helped institute the nation's first farm to table culinary program, and brought students to live and work on farms in Colorado as well as extern in the south of France. Her accolades include Top 10 Sous Chef in America by *Food & Wine Magazine*, first place for the National Pork Board Taste of Elegance Competition, first place in the Italian Culinary Institute

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for Foreigners Sintonie Olive Oil Competition, as well as having earned Certified Executive Chef and Certified Hospitality Educator certifications.

Rebecca is active with Digital Media and Consulting, writing articles and recipes and taping educational videos for various clients in the Food Industry and has written the culinary training program for the Salvation Army to train rehabilitees nationwide in job training for their future success. She is a Certified Executive Chef (CEC) and Certified Hospitality Educator (CHE) and has earned certifications in Cheesemaking, Pemaiculture Design, and Sommelier Certification through the Court of Master Sommeliers and the International Wine Guild.