



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
------------------------	---	-----

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 1/2 cup of the Beurre Blanc on each plate. Place a raviolo on top. Scatter the mushroom mixture over the entrée plate and drizzle 1/4 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](#)