

Mushroom Ravioli with Saffron Cream

Category: Appetizer

Servings: 4

Rating: 10

Source: Bon Appetit, July '93 (modified)

Description:

Ingredients:

'bacon	5 slices
!mushroom	8 ounce chopped
.shallot	1/2 cup thinly sliced
!basil	2/3 cup, fresh minced
!goat cheese	1/2 cup soft fresh, crumbled
sun-dried tomatoes	1/4 cup oil-packed, drained, chopped
'spinach	6 leaves
!sub-recipe	Egg Pasta
!egg	1
!cream	1/2 cup
!saffron	1/4 teaspoon, powdered
!basil	several sprigs

Instructions:

Chop the bacon and cook until crisp. Set the bacon aside. In the bacon fat, sautŽ the shallots and mushrooms until tender, about 5m. Transfer to a bowl and, after cooling, add the basil, cheese, sun-dried tomatoes, and crumbled bacon. Stir to blend. Blend the spinach leaves in a food processor prior to adding the pasta ingredients. Make the ravioli using a dumpling maker and store until ready to use. While the ravioli is cooking, add the saffron to the cream and heat over low heat until thickened. Serve with basil sprigs.