

Goat Cheese Tortellini in Tomato Sauce

Category: Pasta

Servings: 2

Rating: 10

Source: Ian Smith

Description:

We normally serve this dish as an appetizer accompanied by a Valpolicella Ripassa.

Ingredients:

i	goat cheese	3 ounces
i	ricotta cheese	2 tablespoons
i	prosciutto	3 tablespoons, thick cut, finely chopped
i	lemon zest	1/2 teaspoon
i	basil	1/4 cup, loose packed, minced
i	egg	one, lightly beaten
i	salt	pinch
i	pepper	to taste
i	olive oil	2 tablespoons, extra virgin
i	garlic	3 cloves, sliced
i	tomato	28 ounce can, drained and chopped
i	brown sugar	1/4 teaspoon, or to taste
i	thyme	1/8 teaspoon, dried
i	thyme	6-8 sprigs, fresh
i	parmesan cheese	to taste
i	sub-recipe	Egg Pasta, cut as wrappers

Instructions:

Mix the cheeses, prosciutto, minced basil, lemon zest, egg, and salt and pepper until blended (but not puréed). Chill, covered, until cold, about an hour.

Sauté the garlic in the oil over moderate heat until the slices are slightly browned. Add the tomatoes and bring to a boil over medium-high heat. Reduce the heat, add the sugar, and simmer until the tomatoes have thickened slightly, stirring frequently. Stir in the fresh and dried thyme and season with salt and pepper. Continue cooking until the sauce has the consistency of a thick gravy. Keep warm until the tortellinis are ready.

Make the tortellinis and cook them in boiling salted water. Drain and serve on a puddle of sauce with a sprig of fresh basil, topped with grated parmesan cheese.