

## **Eggplant Ravioli with Goat Cheese and Ricotta (Serves 8)**

### **For the pasta dough:**

1 lb. flour - 4 eggs - 1 tablespoon extra virgin oil - some warm water if needed  
Knead all the ingredients on a work surface , starting with a mound of flour , make a well and add the eggs and the oil. Make the dough very smooth by kneading by hand for about 10 minutes . Roll out with a pasta machine.

### **For the ravioli filling:**

1 lb. of fresh ricotta cheese

3 oz of fresh goat cheese

2 oz of grated Parmigiano cheese

3 medium eggplants

1 egg

1 garlic clove

thyme

salt white pepper

2 tablespoons of extra virgin olive oil

Peel the eggplants and saute them in a skillet with three tablespoons of oil and a crushed garlic. Puree them in a bowl and add cheeses, season with salt, white pepper, chopped thyme and add one egg to bind all together.

### **Filling the pasta dough:**

On a long strip of pasta, lay down regular mounds of farce with a pastry bag, turn over starting from the bottom edge of the pasta strip and seal well the ravioli by using a pasta cutter and a fork.

### **The sauce :**

two cans of tomatoes

1 small bunch of basil

1 oz of butter

1 teaspoon of sugar

5 tablespoons of extra virgin olive oil

3 garlic cloves

Sizzle in a pot 5 tablespoons of extra virgin olive oil and three crushed garlic cloves.

Stir in two cans of tomatoes, salt, pepper. Add basil at the finish. Make the sauce smooth using a blender, or a food processor.

Boil the ravioli for three minutes in salted water. Toss the ravioli in a skillet with tomato sauce and butter added at the finish. Serve with a drizzle of extra virgin olive oil.

Submitted to Villa Vita by Chef Giuseppe Mazzocchi, "The Tuscan Cook"

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