



WILD MUSHROOM RAVIOLI WITH FRENCH BEANS AND MUSHROOM JUS

RAVIOLI FILLING AND SAUCE

250g mixed mushrooms (Oyster, Chanterelles, cépes, St George)
1 egg yolk
100ml double cream
1 shallot (finely chopped)
1 clove garlic
Tablespoon of fresh chopped parsley
1 stem of tarragon
75g cold un-salted butter (diced)

- 1 / Clean the mushrooms, trim off the stems and place the mushrooms caps to one side.
- 2 / Put the mushroom stems in a small saucepan along with the clove of garlic and fresh tarragon, cover with 120ml of water.
- 3 / Add a small pinch of salt, boil until reduced by 2/3. Leave to infuse for 30 minutes off the heat.
- 4 / Chop the mushroom caps into small even sized pieces.
- 5 / Melt the butter and sauté the mushrooms and the shallots with a pinch of salt.
- 6 / When they are soft, add the double cream and continue to cook until the cream has thickened and binds together with the mushrooms.
- 7 / Set the mushrooms aside to cool and then mix in the egg yolk.

FRESH PASTA

450 g plain or '00' pasta flour
1 tbsp olive oil
3 tbsp cold water
3 egg yolks
1 pinch of salt
2 whole eggs

- 1 / Crack the whole eggs into a bowl with the egg yolks and beat together with a whisk. Set aside.
- 2 / Put the flour and salt into an electric mixer bowl and mix on a very low speed.
- 3 / Slowly add the eggs and beat to smooth dough.
- 4 / Add the water and olive oil turn up the speed of the machine slightly and beat until the dough becomes smooth and even. This should only take about 2 –3 minutes.
- 5 / Divide into four even pieces, cling film and leave to rest in the fridge for at least 1 hour.



PREPARING RAVIOLI

- 1 / Roll out 12 discs of pasta very thinly, approximately 8 cm in diameter. A pasta machine will give the best results.
- 2 / Spoon a little of the mushroom mix into the centre of each disc and brush the outside with a little egg wash.
- 3 / Fold over the edge to create an airtight seal.
- 4 / Place each ravioli on a piece of grease proof paper, store in the fridge until ready to cook.

FINAL PREPARATION AND SERVING

150g extra fine French beans (cooked in salted boiling water)
3 tablespoons olive oil
½ teaspoon sherry vinegar

- 1 / Fill a large pan with water seasoned with salt and bring it to the boil.
- 2 / Re-heat the mushrooms stock in a pan with 2 tablespoons of double cream.
- 3 / Slowly whisk in small pieces of the cold diced butter until it has emulsified.
- 4 / Strain the sauce through a fine sieve and keep warm.
- 5 / Split the French beans in two by separating down the centre using your finger, gently warm in the olive oil, add a few drops of sherry vinegar and season with salt and fresh ground pepper.
- 6 / Drop the ravioli with the paper still attached into the boiling water and cook for 2 minutes.
- 7 / Meanwhile arrange the French beans on the centre of 4 plates.
- 8 / Place the cooked raviolis on top and spoon over a little of mushroom jus.
- 9 / Serve with a salad of mixed leaves and some soft herbs.