

ALI'S KITCHEN

Share the Love with Mashed Potato Ravioli

Tangy Tomato Cream Sauce adds to the warmth on a chilly winter evening

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary



Last month, we decided that the loved ones at my table, so courageously willing to test the concoctions of ingredients I imagine will work well together, can best be called “sensory panelists.”

I proudly wear the label of “kitchen mechanic,” a term Mike’s grandfather had given his grandmother and one Mike now passes on to me. He says the name is due to my ability to use up leftovers in ways that are creative enough for a meal to be appealing

two and sometimes three days in a row.

Although this month’s recipe features the use of leftover Rustic Horseradish Root Mash from the November Ali’s Kitchen column, do not let that stop you from giving the ravioli a try!

I have also made these stuffed with buttery mashed potatoes and chives, and I am quite confident that any mashed potato will work wonderfully for the filling in this recipe.

While labor intensive, homemade

ravioli is a special way to show love for those around you. Ravioli is a decadent meal to warm you on a chilly winter evening, even if it is made from last night’s leftovers!

For the following, I recommend making your dough and then mixing up the sauce near the end of the hour that the dough needs to rest.

The sauce can sit simmering on low heat while you roll out the rested dough and assemble and boil your raviolis.





Tomato Cream Sauce

Ingredients:

- 3 tablespoons tomato paste
- 1 clove garlic, finely chopped
- small handful of fresh basil leaves, thinly sliced
- 1 cup heavy cream
- 1/2 cup water
- salt and pepper to taste
- grated Parmesan cheese

Directions:

Add all ingredients to a large saucepan and allow it to simmer on very low heat while you prepare your ravioli. Add a tablespoon or two of water as needed to thin sauce as it simmers.

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Homemade Ravioli

Ingredients:

- 3 cups all-purpose flour
- 4 eggs
- 1 teaspoon coarse salt
- 2-3 tablespoons water
- leftover Rustic Horseradish Root Mash (or any leftover mashed potato) for filling

Directions:

Combine the flour and salt on a clean countertop and loosely form into a mound. Create a large well in the middle of that mound and crack the eggs into the well.

Add the water to the eggs. Gently stir the flour and eggs together with a fork until a dough begins to form. Then, using your hands, continue to mix the dough until you can gather it into a ball.

Knead the ball of dough until it becomes smooth and a bit elastic. Cover the ball of dough with plastic wrap and let rest at room temperature for one hour.

After the dough has rested for the hour, cut it into four equal pieces.

Using your hands, flatten each piece into an equal sized rectangle, then using a rolling pin, roll each piece until very thin.

Dust the dough and surface with additional flour if you find things are too sticky.

FILLING THE RAVIOLI

Spoon the mashed potato filling in rows onto one of the sheets of dough, leaving about 1-2 inches of space around each spoonful of the filling.

Dip your fingers into water and wet the

dough around the filling to help “glue” the second layer of dough to the first.

Then carefully lay a second sheet of dough on top of the first sheet, lining up both sheets of dough as much as possible.

Press the dough around the filling with a fork to seal the pieces of dough together.

Using a knife, cut squares around the filling to create each ravioli.

Continue with the remaining pieces of dough until you have used up all the filling.

Cook the ravioli in well-salted boiling water for 4-5 minutes.

TO SERVE

Add the ravioli to the pan with the simmering sauce.

Toss to combine and season with salt and pepper to taste.

Top with freshly grated Parmesan cheese. **BC'T**

Enjoy!

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