

# Ravioli del Plin con Funghi porcini

## Little Ravioli with Porcini Mushrooms

Serves 4

### PREP TIME

40 minutes plus 70 minutes  
dough prep

### COOK TIME

20 minutes

### INGREDIENTS

A scant 18 oz. (500 g) Pasta  
all'Uovo dough (see p. 84)

### FOR THE FILLING

7 oz. (200 g) Crescenza cream  
cheese (made from cow's milk)

7 oz. (200 g) sorrel

A scant  $\frac{3}{8}$  cup (80 ml) whole milk

A scant  $\frac{3}{8}$  cup (80 ml) robust  
extra virgin olive oil

1 egg yolk

5 stalks lemon thyme, crushed

1 tbsp. finely grated dry bread

Fine sea salt & ground pepper

### FOR THE SAUCE

A generous 1 oz. (30 g) dried  
porcini mushrooms

1½ shallots / 1 clove garlic

3 tbsp. mild extra virgin olive oil

2 tbsp. (30 ml) dry Marsala wine

$\frac{5}{8}$  cup (150 ml) cream

Fine sea salt & ground pepper

1½ oz. (40 g) Parmigiano  
Reggiano cheese

3 stalks flat-leaf parsley

Ravioli al Plin are a typical pasta style from the Piedmont region. The word “plin” refers to the final pressing of the dough between the index finger and thumb on both sides after the individual ravioli have been separated using a pastry wheel. They are often filled with cooked or roasted meat and served with gravy or melted butter. The size of these little ravioli make them a popular addition to broths and soups. They are often eaten on holidays, especially at Christmastime, and they can also be bought ready-made as fresh pasta, since the homemade version takes a lot of time to make and requires a certain amount of skill. Like many stuffed dumplings, they served as a resourceful way to repurpose leftovers. Their origins likely trace back to the ruling House of Savoy in Turin, where large feasts boasting numerous meat dishes were held. Afterward, the chefs were able to tuck the leftovers in the pasta dough.

Take the *crescenza* out of the refrigerator and put it in a bowl an hour before you start making the filling to make it easier to handle. Rinse the sorrel, chop somewhat, and place in a tall container. Add the milk and olive oil, and very finely puree with an immersion blender, then stir it into the *crescenza*. Add the egg yolk and lemon thyme; combine into a smooth mixture. Season with salt and pepper to taste.

Roll out the pasta dough thinly; cut into long strips 4½ inches (11 cm) wide. Place the filling on half the dough strips  $\frac{3}{4}$  inch (2 cm) apart, 2 inches (5 cm) from the edge. Place the plain dough strips on top of the strips with filling. Moisten the edges; press together. Separate the ravioli with a pastry wheel, then press the edges together. Place on a board sprinkled with semolina flour; set aside.

Soak the dried mushrooms in a generous  $\frac{5}{8}$  cup (150 ml) of hot water for 10 minutes. Peel and finely chop the garlic and shallot. Heat the olive oil in a skillet and lightly sauté the garlic and shallot. Deglaze with the wine, add the cream, and season with salt and pepper. Drain the mushrooms in a fine mesh sieve, reserving the water they soaked in. Semi-coarsely chop the mushrooms. Add the mushrooms, soaking water, and half of the Parmesan to the sauce; let it reduce somewhat. Add the ravioli and let simmer in the sauce for about 3 minutes. Arrange on plates, top with the remaining Parmesan and chopped parsley, and serve.

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**OUR TIP** Stuffed ravioli freezes very well if you happen to have a bit extra. Just place the individual ravioli next to each other in a container, then cook directly after removing from the freezer, without defrosting.

