
Salmon Ravioli with Creamy Tomato Vodka Sauce

The Prime House Restaurant - Greentree, PA

Pittsburgh Chefs Cook Book - 1989

PASTA DOUGH

1 2/3 cups all-purpose flour

2 eggs

1 teaspoon olive oil

pinch salt

FILLING

8 ounces fresh Norwegian salmon

2 tablespoons scallions, chopped

1 ounce white wine

4 ounces Asiago cheese

3 egg yolks

1 ounce heavy cream

1 tablespoon chopped parsley

1/2 teaspoon thyme

2 tablespoons salt and pepper

CREAMY TOMATO VODKA SAUCE

1 tablespoon butter

1 ounce scallions

2 ounces vodka

4 ounces heavy cream

1 teaspoon green peppercorns

1/2 teaspoon salt

3 ounces diced tomatoes, seeded and skinned

Make the Creamy Tomato Vodka Sauce: In a skillet, saute' the scallions. Add the vodka, cream, peppercorns and salt. Mix well. Reduce the sauce by one-third. Strain. Add the tomatoes. Mix well.

Make the Filling: Puree' the salmon in a food processor. Add the wine, Asiago cheese, egg yolks, heavy cream, parsley, thyme, salt and pepper. Process until blended. Fold in the chopped scallions. Refrigerate.

Make the Pasta Dough: Mound the flour on a work surface or bowl. Make a well in the center.

Add the eggs, oil and salt. Gradually draw the flour into the center. Knead until the dough comes together.

Place on sheets of wax paper. Roll out into a thin sheet. Cut circles out of the dough using a cookie cutter or glass..

Place one teaspoon of the filling in the center of one-half of the circles. Lightly brush an egg wash around the edge of each circle. Place a second circle on top over the filling and use a fork to crimp the edges all around. Continue with the remaining pasta dough until all of the dough or filling has been used.

To cook the Ravioli: Bring a large pot of salted water to a boil. Add the ravioli and cook for 2 to 3 minutes. Once the ravioli float to the top they are done. Drain the pasta. Place the ravioli in a casserole dish. Ladle the Vodka Tomato Sauce over the top to cover. Place the casserole in a 350 degree oven for 15 minutes to warm the sauce.

Place the ravioli on a serving plate. Cover with sauce. Garnish with parsley. Serve.

Condiments, Sauces

Per Serving (excluding unknown items): 2331 Calories; 129g Fat (53.1% calories from fat); 76g Protein; 180g Carbohydrate; 11g Dietary Fiber; 1389mg Cholesterol; 11338mg Sodium. Exchanges: 11 Grain(Starch); 6 1/2 Lean Meat; 1 1/2 Vegetable; 1/2 Non-Fat Milk; 21 Fat.