

# Grand Cru® Gruyere Ravioli *with* Swiss Chard & Apple *and* Sweet Potato Sauce *finished with* Kaltbach Cave-Aged Le Gruyère Switzerland AOC

*Adapted from Chef David Vlach, Custom Cuisine, Plymouth, MN*

**Yield:** 18 ravioli, serves 6 as first course

## *Ingredients:*

### Pasta Dough

13 egg yolks  
2 eggs  
1 pound farina flour (plus additional for dusting and rolling)  
2 tablespoons milk  
1 tablespoon olive oil

### Ravioli

1 pound Swiss chard, stems removed  
1/3 cup honey  
1/3 cup apple cider  
1/3 cup white wine  
3 sprigs of thyme  
1 clove  
1 cup crisp apples, peeled, diced in 1/2" pieces  
1 cup shallots, minced  
2 tablespoons butter  
1/4 teaspoon kosher salt  
8 ounces **Grand Cru® Gruyere**, grated  
1/4 teaspoon nutmeg, freshly ground  
Salt and pepper to taste  
1 ball pasta dough (recipe below)  
1 egg  
1 tablespoon water  
Olive oil  
Cornmeal



### Sweet Potato Sauce

1 pound sweet potato, peeled and diced  
1 teaspoon kosher salt  
1 tablespoon butter  
1 1/2 cups water  
Salt and pepper to taste

### Garnish

1/4 cup pine nuts  
2 shallots  
3 tablespoons white wine vinegar  
3 tablespoons sugar  
1 tablespoon water  
Pinch freshly ground black pepper  
1/4 pound **Kaltbach Cave-Aged Le Gruyère Switzerland AOC**

## *Method:*

### Pasta Dough

- In an electric mixer fitted with a dough hook, add all but 1/2 cup of flour. Add yolks and eggs, 1 at a time, and continue to mix. Add milk, drizzle in olive oil, and incorporate remaining 1/2 cup flour until it forms a ball.
- Sprinkle flour on work surface. Knead and fold dough until elastic and smooth, approx. 10 minutes. Let rest for 30 minutes to allow gluten to relax before rolling.

### Ravioli

- Bring 2 cups water to boil in large pot. Add cleaned chard leaves, cover and cook until tender but still bright green, stirring occasionally, about 3 minutes. Drain and cool slightly. Squeeze dry, finely chop chard and transfer to a large bowl.
- Combine honey, cider, wine, thyme and clove in a 1-quart saucepan and bring to a boil. Immediately stir in apples and remove from heat. Do not cook apples or they will be mushy. Cool apples in poaching liquid in a shallow pan in the refrigerator. When cool, drain diced apples and transfer to bowl with chard.
- Melt butter in 12-inch oven-proof sauté pan. Add shallots and salt and toss to coat. Cook over medium heat for 10 minutes, stirring occasionally until shallots start to brown. Once brown, cool shallots slightly and add to chard and apples.

## Ravioli Continued...

- Melt butter in 12-inch oven-proof sauté pan. Add shallots and salt and toss to coat. Cook over medium heat for 10 minutes, stirring occasionally until shallots start to brown. Once brown, cool shallots slightly and add to chard and apples.
- Add grated **Grand Cru® Gruyere** and nutmeg to chard and apple mixture. Mix well, and season with salt and pepper to taste. Refrigerate mixture until ready to make ravioli.
- Cut ball of dough in half; set aside remaining piece and cover immediately with a damp towel to prevent it from drying out. Lightly dust counter and dough with flour. Press dough into a rectangle and roll it through pasta machine 2 to 3 times at widest setting. Pull and stretch sheet of dough with palm as it emerges from rollers. Reduce setting and crank dough through again, 2 to 3 times. Continue tightening until machine is at narrowest setting; dough should be paper thin, about 1/8-inch thick. Repeat with remaining half of dough. Dust sheets of dough with flour as needed.
- Beat together egg and water to create egg wash. Dust counter and sheet of dough with flour. Lay out long sheet of pasta and brush top surface with egg wash. Spoon or scoop approx. 1 tablespoon of chard filling on 1/2 of pasta sheet, about 2 inches apart. Gently fold over other half to cover the filling; press out air pockets with fingers around each mound of filling. Use a circle cutter to cut each pillow into a round shape and crimp edges to create a tight seal. Dust ravioli and a sheet pan with cornmeal to prevent pasta from sticking. Repeat process with remaining sheet of dough and filling.
- Cook ravioli in 3 quarts boiling salted water for 3 minutes or until tender. Lift ravioli from water with a large strainer or slotted spoon. Place ravioli in a pan with olive oil to prevent sticking, and reserve ravioli until ready to plate.

## Sweet Potato Sauce

- Combine all ingredients in medium saucepan. Bring to boil, cover, reduce to simmer and cook until potatoes are completely soft, approx. 30 minutes.
- Place all contents into blender. Blend ingredients until silky smooth, adding additional water as necessary to create desired consistency. Season with salt and pepper.
- Strain sauce through a fine mesh sieve into saucepan (optional). Keep warm until service.

## Garnish

- Preheat oven to 325°F.
- Toast pine nuts for 5 - 8 minutes until golden brown. Set aside.
- Peel and slice shallots into rings, 1/8-inch thick. Place shallots in small bowl.
- Combine vinegar, sugar and water in saucepan over high heat. Dissolve sugar and bring to a boil. Immediately pour mixture over shallots and cover. Cool and set aside.

## Plating

- Place approx. 2 tablespoons of warm sweet potato sauce on 6 plates. Place 3 ravioli on each plate atop sauce.
- Top ravioli with freshly ground black pepper, pickled shallot rings and toasted pine nuts.
- Grate a generous amount of **Kaltbach Cave-aged Le Gruyère Switzerland AOC** with a microplane onto each ravioli.



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