

braised chicken & mushroom chocolate ravioli

yield: 4 servings



materials

<input type="checkbox"/> 1 tbsp olive oil	<input type="checkbox"/> 1 onion, peeled, finely chopped
<input type="checkbox"/> 3½ oz crimini mushrooms, cleaned and finely chopped	<input type="checkbox"/> 1 tsp fresh picked thyme leaves
<input type="checkbox"/> 1 garlic clove, peeled, finely chopped	<input type="checkbox"/> 1 c chicken stock
<input type="checkbox"/> 3½ oz skinless, boneless chicken breast	<input type="checkbox"/> 1 free-range egg
<input type="checkbox"/> chocolate pasta dough (see recipe below)	<input type="checkbox"/> 1 tbsp heavy cream
<input type="checkbox"/> pasta roller	

methods

1. heat olive oil in pan & fry onion over medium-low heat for 8-10 min until softened & golden-brown
2. add mushrooms, garlic & thyme and fry for 2-3 minutes until mushrooms are tender
3. transfer mixture to bowl and set aside until needed
4. preheat oven to 325F

thefinchandpea.com

©benjamin witten (cc by-nc-sa)

braised chicken & mushroom chocolate ravioli

yield: 4 servings



5. heat small saute pan over medium high heat
6. add chicken breast & brown on both sides
7. add chicken stock, cover & cook in oven until chicken is falling apart (~30-45 min)
8. remove to a cutting board and let cool completely
9. with two forks, shred chicken in a bowl
10. mix in mushrooms, egg & cream
11. season to taste with salt and pepper
12. to build ravioli, remove pasta dough from fridge & divide into four equal pieces
13. cover other three pieces with a clean, damp tea towel & dust fourth piece in flour
14. starting at lowest (thickest) setting, feed dough through machine, turning handle with one hand and holding the dough as it comes through the machine with other
15. change setting on pasta machine to next-thickest setting & feed pasta sheet through machine again, as before, until dough has reached desired thickness (~1-2mm)

thefinchandpea.com

©benjamin witten (cc by-nc-sa)

braised chicken & mushroom chocolate ravioli

yield: 4 servings



16. repeat with remaining dough until you have four sheets of thin pasta
17. lay one sheet of pasta on floured work surface & place spoonfuls of filling on top, ensuring there is at least an inch of space between and around each spoonful
18. lay second sheet of pasta on top & seal the edges, making sure no air bubbles are trapped between the layers
19. cut out individual ravioli with pasta wheel
20. place on a floured tray, cover & refrigerate until ready to cook
21. repeat with remaining pasta sheets & filling until all are used up
22. to cook pasta, bring large pan of salted water to just below the boil & gently cook the ravioli, in batches, for 4-5 min with the lid on the pan, until pasta is al dente
23. drain, serve & enjoy

thefinchandpea.com

©benjamin witten (cc by-nc-sa)