

# Tenderloin and Mushroom Ravioli

Yield : 2 orders

4 each	3 oz. Tenderloin medallions
To taste	Salt and pepper
2 Tbs.	Olive oil
1 C.	Marsala wine
1 Tbs.	Fresh sage, chopped
1 C.	Cream
1 recipe	Mushroom Ravioli

## Procedure:

1. Season tenderloin.
2. Heat olive oil in large sauté pan.
3. Pan sear beef medallions for 2-3 minutes on each side. Remove from pan and keep warm.
4. Add Marsala wine to sauté pan. Simmer until reduced in volume by one-half.
5. Add fresh sage and cream. Simmer and further reduce until it has reduced in volume by two thirds. This should result in about a half a cup of Marsala Sage Cream Sauce.
6. In a medium sauce pan heat two quarts of water to a boil. Add raviolis and cook for six minutes.
7. Toss cooked raviolis with Marsala Sage Cream Sauce.
8. Place four raviolis in the center of two plates. Top with Tenderloin Medallions and nap with remaining sauce.

# Mushroom Ravioli

Yield: 8 Raviolis (2 servings of 4 each)

as needed	Flour
1 recipe	Ravioli Pasta
1 each	Egg white (from Ravioli Filling)
1 recipe	Ravioli Filling

## Procedure:

With a rolling pin, roll pasta into a rectangle the same width as your pasta machine and thin enough to go through the machine on the first setting. Roll the pasta into a sheet with the pasta machine. Roll the pasta on each of the first four settings. Take the sheet of pasta and cut it in half. Lay one half out on the work surface. Brush with egg wash. Mark off eight squares on this piece of pasta. Place a tablespoon of filling in each square. Lay the reserved piece of pasta over and press around the filling to form the raviolis. Using a ravioli cutter/crimper, cut around each piece. You will need to cut along the outer edge to crimp that side of each ravioli.

The raviolis can be saved in the refrigerator or frozen.

When you are ready to cook the stuffed pasta's, bring generous amount of water to a boil and boil them for six minutes.

Drain.



## Ravioli Pasta

1 each	Whole egg
2 each	Egg yolks (save egg whites for making raviolis)
1/2 tsp.	Salt
Pinch	White pepper
1 C.	All purpose flour
1/2 tsp.	Water
2 tsp.	Chopped fresh parsley

### Procedure:

In a food processor combine whole egg, egg yolks, salt and pepper and water. Blend. Add flour, one eighth cup at a time. Use the pulse mode to mix. As the mixture absorbs the flour it will become a thick dough. As you mix in the last bit of flour it will break down into small kernals. Remove dough from bowl and knead in parsley by hand. Rest dough for one hour before rolling.

## Mushroom Filling for Ravioli

1/4 C.	Yellow onion, chopped
1 Tbs.	Fresh garlic, chopped
2 Tbs.	Olive oil
1/2 lb.	Mushrooms, minced (use variety such as Portabella, Shitake, etc.)
1/4 tsp.	Fresh rosemary, chopped
1 Tbs.	Marsala wine
2 oz.	Goat cheese
To taste	Salt and pepper
1 ea.	Egg yolk

### Procedure:

In a sauté pan sauté onions, and garlic in olive oil. When onions are translucent add minced mushrooms and rosemary. Sauté until mushrooms are dark brown. Add Marsala wine and simmer until the wine and the mushroom juices have all evaporated. Remove from heat. Add goat cheese, seasonings and egg yolk. Cool.