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Kalamata Olive-Stuffed Ravioli



Italian ravioli stuffed with Kalamata olives, basil, sundried tomatoes and goat cheese. Photos Susie Iventosch

surface until about 1/16 to 1/8-inch thick and shaped into a 10x15 inch rectangle. It might be a little difficult to roll out dough due to elasticity, but keep rolling and you'll get there! Also, you probably won't have a perfect rectangle, but not to worry, you can always trim excess dough.

Place one rectangle on a flat work surface that has been dusted with flour. Cover the second rectangle completely with plastic wrap to keep from drying out.

Filling

INGREDIENTS

1 shallot, finely chopped
 1 clove garlic, minced
 1 tablespoon olive oil
 3-4 leaves of fresh basil, minced
 1/4 cup sundried tomatoes, chopped ... and drained, if packed in oil
 3/4 cup Kalamata olives, pitted
 1 cup goat cheese

DIRECTIONS

Saute garlic and shallot in oil until beginning to brown. Remove from heat and set aside.

Place sundried tomatoes in the bowl of a food processor. Puree until smooth. Add basil, shallot and garlic and olives and continue to process until smooth. Finally, add goat cheese and puree until well mixed and creamy.

Place 1-2 teaspoons of filling on top of bottom layer of dough, leaving about 1.5 inches of space in between each mound of filling.

Dip a pastry brush in water and brush each channel in between mounds of filling with water to help the top layer stick to the bottom layer.

Now, place top layer over bottom layer lined with filling and with your fingers, press down in between each ravioli mound to adhere top layer to bottom layer of dough. Using a knife or pastry cutter, cut into ravioli squares and again, with fingers, seal each edge of the individual raviolis to prevent filling from escaping during the cooking process.

Place raviolis in plastic container, separating each layer with plastic wrap and store in refrigerator until ready to cook.

Pasta

INGREDIENTS

2 cups all-purpose flour
 1 teaspoon salt
 2 tablespoons olive oil
 3 eggs
 1 tablespoon water

DIRECTIONS

In a large bowl, mix flour and salt. Make a mound with a well in the middle and crack eggs into the well. Add oil to well and with a fork, begin to incorporate liquids into flour by bringing more and more flour into the dough. Add water and continue to incorporate as much flour as will go into the dough. You may not need all of the flour. Gather dough into a ball and knead for 3-4 minutes on a floured surface. Cover with plastic wrap and let stand at room temperature for about 30 minutes.

Divide dough in half, and roll each half on a floured

When ready to cook, bring a large pot of water to a rolling boil. Drop raviolis in water and continue to boil until raviolis float to the surface. Remove with a slotted spoon and serve with hot Chicken Pesto Cream Sauce. Garnish with fresh basil leaves and freshly grated Parmesan.

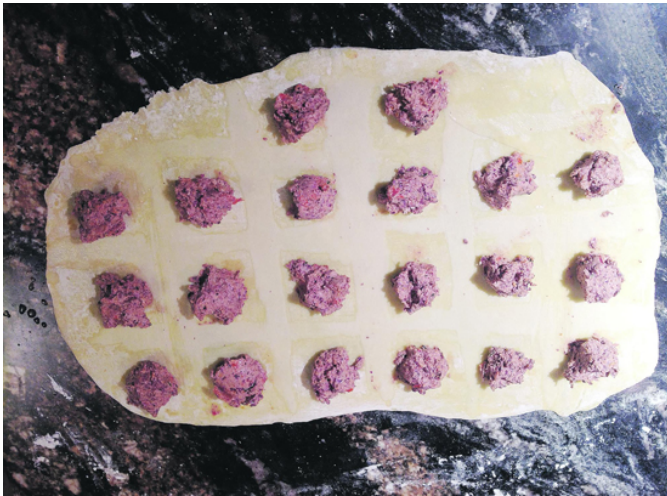
Sauce

INGREDIENTS

2 chicken breasts, cooked and cut into thin slices
1 large red bell pepper, roasted, seeded and coarsely chopped
1/2 cup pesto (homemade or store-bought)
1/2 cup white wine
1/2 cup Half & Half

DIRECTIONS

Heat roasted red bell pepper and pesto in a pot with wine and Half & Half just to boiling. Place pieces of chicken in sauce for about 1-2 minutes, just to heat through, because chicken should already be cooked. Serve over hot raviolis.



Dough with mounds of ravioli filling



Dough with filling and top layer of dough



Cutting and sealing the raviolis



Susie Iventosch is the author of *Tax Bites* and *Tasty Morsels*, which can be found at *Across the Way* in Moraga, www.amazon.com, and www.taxbites.net. Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977.

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