

Lamb shoulder ravioli with fresh egg pasta

Ingredients

Pasta

600g soft flour
6 medium free ranged eggs
1tbsp. olive oil
1 pinch of salt

Filling

500g finely diced lamb shoulder
1 leek
2 carrots
3 sticks of celery
2 cloves of garlic
1 small red onion
1 small onion
1 sprig of thyme
1 sprig of rosemary
600ml tinned chopped tomatoes
200g tomato pure
50g corn flour
Olive oil to brown lamb

Tomato sauce

4 tbsp. Olive oil
1 Onion
3 Tomatoes
2 tbsp. Tomato pure
Salt and cracked black pepper

Method

Pasta

- 1) sift flour and salt onto a clean work top and make a well in the center
- 2) whisk eggs and olive oil and pour into the well in the flour
- 3) using one hand slowly incorporate the egg into the flour
- 4) once you have mixed all the flour in knead for 10mins
- 5) Clingfilm and allow to relax in the fridge

The Filling

- 1) Mix lamb, rosemary and thyme and leave in the fridge over night
- 2) Toss lamb in corn flour and using the olive oil brown off in small batches. Remove from pan and place to one side.
- 3) Finely dice all your other ingredients if you wish this can be done in a food processor. And large bits will pop the pasta when cooking later. Sweat off for 15mins without colour.

- 4) Add meat back to the pan and add two pinches of pepper and a pinch of salt
- 5) Add tomatoes and the tomato puree leave to cook gently for 1- 1/2 or until the lamb is nice and tender.
- 6) One cooked remove from heat and allow to cool overnight in the fridge

Tomato sauce

- 1) Over medium heat sweat the onions until soft without colour
- 2) Add chopped tomatoes and cook until juice start to thicken
- 3) Stir in tomato puree with a pinch of salt and pepper
- 4) Leave to simmer for 15 minutes add a little water if too thick or cook a little longer if to thin

To serve

- 1) To make the ravioli roll out the pasta in a rectangle twice the size of the ravioli
- 2) Place a small tea spoon of filling in the middle and egg wash the sides
- 3) Fold over the pasta and using a fork seal the edges

You need to remove all the air bubbles out as these will pop when cooking