

## **BICOLOR RAVIOLI WITH MUSHROOM-ALMOND FILLING**

(from *The Bewitching Kitchen*, filling inspired by [this post](#))

white dough:

125g all-purpose flour

75g semolina flour

2 eggs

pinch of salt

red dough:

125g all-purpose flour

75g semolina flour

50g cooked beets (I used canned, slivered)

2 tsp paprika

2 eggs

for the filling:

8 ounces (226g) mushrooms, finely chopped

2 tablespoons olive oil

1 cup (142g) almonds

½ cup (112g) water

1 teaspoon (6g) sea salt

1 teaspoon lemon juice

The day before you want to make ravioli, prepare the filling.

Fill a medium sized saucepan with 1 cup (142g) of almonds and enough water to cover the almonds.

Turn the heat to high. Once it starts to boil, turn the heat down, boil the almonds for 15 minutes, then pour the almonds and water into a colander. Rinse them well. Sauté chopped mushrooms in 1–2 tablespoons of olive oil until all the liquid has cooked out.

Blend the boiled almonds, salt, lemon juice and water in a blender or food processor until a paste forms. Add the mushrooms and blend a few more times so that they are in very small pieces. Transfer the filling to a colander sitting on a bowl and let it drain for several hours in the fridge, then cover and store it in the fridge until needed. You can do this a couple of days in advance.

Make the white pasta. Add both flours and salt to the food processor, mix for a few seconds. Add the 2 eggs and process until a dough ball forms. If too dry, add water. If too loose, add flour. Remove the dough from the processor, form into a disc, wrap in plastic and let it rest at room temperature for 1 hour.

Make the red dough. Add the eggs, beets and paprika to the food processor and process until smooth. Add the flours and salt, process until a dough ball forms. You will probably need to add more flour to this dough. Reserve at room temperature like you did for the white dough.

Cut the pasta dough in three equal parts, and roll them several times in the widest setting of your roller. Try to go for a nice rectangle shape. Do the same for the colored dough. Cut stripes in both colors or just one if you prefer to use the second method. Carefully roll the bicolor dough to the desired level, I stopped at setting #3. Lay the pasta on the mold, add the filling and close the ravioli. Once they are made, sprinkle a little flour and freeze until cooking time.

Simmer them gently for about 4 minutes then add the sauce of your choice to serve. I used just a little olive oil, lemon, parsley and water from cooking the ravioli. Serve immediately.