

# Goat Cheese and Vegetable Ravioli in a Citrus-Tomato Broth with Fresh Herbs and Melted Leeks

Recipe courtesy Emeril Lagasse, 2000



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|---------------------|-------------|--------|-------------------------|
| Prep Time:          | 25 min      | Level: | Serves:                 |
| Inactive Prep Time: | --          | --     | 4 first-course servings |
| Cook Time:          | 4 hr 45 min |        |                         |

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## Ingredients

### Ravioli:

- 1/2 of the roasted vegetables, minced, recipe follows
- 4 ounces goat cheese, crumbled
- Salt and freshly ground black pepper
- 3 sheets fresh pasta, about 10 by 12 inches
- 1 egg, lightly beaten
- Roasted vegetable broth, recipe follows
- Melted leeks, recipe follows

## Directions

Preheat oven to 375 degrees F.

In a mixing bowl combine the minced roasted vegetables, goat cheese, salt and pepper, and mix well. Lay 1 sheet of fresh pasta on top of a ravioli form, placing half on the form and the other half hanging off onto the work surface. Place 1 tablespoon of vegetable filling in the center of each ravioli hollow. Using a pastry brush, lightly coat the areas between hollows with some of the beaten egg. Fold the sheet of pasta over so that the ravioli "pockets" are covered. Using a rolling pin, roll over the ravioli form with firm pressure to seal the raviolis and to perforate pasta between each ravioli. Remove excess pasta from the edges, and check to make sure the raviolis are properly sealed. Repeat the entire procedure with the remaining 2 sheets of pasta.

Bring a large saucepan of water to a boil over high heat. Add the ravioli in batches and cook until just done, about 2 to 3 minutes. Remove the ravioli with a slotted spoon, place 3 on each serving plate, and top each serving with 1/2 cup broth and a large dollop of the melted leeks.

## Roasted vegetables for broth and filling:

- 1/2 bulb fennel
- 1/2 leek
- 1 medium onion
- 1 small zucchini
- 1 small yellow squash
- 1 medium carrot
- 1 medium parsnip
- 1 small turnip
- 1 small beet
- 1 rib celery
- 6 Roma plum tomatoes, quartered
- 2 tablespoons olive oil
- Salt

- White Pepper

### Citrus-Tomato Broth:

- 1/2 of the roasted vegetables
- 2 bay leaves
- 1 1/2 teaspoons black peppercorns
- 4 cloves garlic, peeled and smashed
- 2 sprigs fresh thyme
- 2 tablespoons tomato paste
- 1 tablespoon honey
- 1/2 orange, juiced
- 1/2 lime, juiced
- 1/2 lemon, juiced
- 1/8 teaspoon salt
- 1/8 teaspoon freshly ground black pepper

Roasted vegetables: Roughly chop the vegetables to an equal size, approximately 2-inch pieces. Place in a large bowl and toss with the olive oil, then season lightly with salt and white pepper. Roast the vegetables in a roasting pan until evenly browned, about 1 hour.

Remove the equivalent of 1/2-cup of assorted roasted vegetables from the pan to make the ravioli filling. Finely chop the 1/2-cup vegetables and place, covered, in the refrigerator until ready to use.

Citrus-Tomato Broth: In a large, heavy stockpot, combine the roasted vegetables with 1 gallon of water, 2 bay leaves, the peppercorns and thyme, and bring to a boil over high heat. Reduce the heat to medium-low and simmer the stock for 3 hours. Strain with a fine mesh strainer into a clean wide-mouth pot, bring to a boil, add the tomato paste, and reduce to 2 cups over medium-low heat. Remove the broth from the heat and stir in the honey, orange juice, lime juice, and lemon juice and season to taste with salt and pepper.

### Melted Leeks:

- 2 pounds leeks, julienned
- 4 tablespoons unsalted butter
- 1 1/2 cups dry white wine
- Salt and white pepper, to taste

In a large saute pan over medium heat lightly sweat leeks with butter until very soft, stirring constantly to avoid coloring, about 5 minutes. Add wine and bring to a simmer and continue to cook at a low boil for about 20 minutes, until leeks are very soft and tender and almost all liquid has evaporated. Season, to taste, with salt and white pepper.