

Jalapeño Popper Ravioli with Avocado Alfredo Sauce



Ingredients:

2 cups flour
3 eggs
1 tablespoon olive oil
1 teaspoon salt
1 cup shredded Krakow® cheese
2 cups shredded parmesan cheese
¼ cup diced jalapeño (remove seeds optional)
¼ cup diced cooked bacon
2 cups heavy cream
2 avocados
3 cloves garlic minced
1 tablespoon black pepper
½ teaspoon smoked paprika
Salt to taste

Instructions:

For the pasta

Form flour into a good shape with enough room in the center to add the eggs olive oil and 1 teaspoon salt. With a fork beat the eggs and oil into the flour until it is incorporated enough to form a shaggy dough. With your hands knead the dough for 8-10 minutes or until the dough is smooth and you do not see any lumps of flour. Wrap the dough tightly with plastic wrap and let it rest at room temperature for thirty minutes.

After the dough rests, split it in half, and roll it out with a rolling pin until about a quarter inch thick fold it over onto itself and roll it out again. Repeat this process until the dough does not crack along the edges. Once the dough is smooth roll it out until the sheet is about the thickness of a dime. Cover the first sheet of pasta with a slightly dampened tea towel so it does not dry out. Repeat this process with the second portion of dough. (if you have a pasta roller it will greatly expedite this process)

Mix the Krakow[®], jalapeños, and bacon in a bowl. Form the cheese mixture into small balls (about a half inch thick) and press them together to form a solid ball. Place the cheese balls on one sheet of pasta with about an inch and a half in between the filling bundles. Gently place the second sheet of dough over the first sheet and gently form the dough around the filling, trying to remove as much air as possible. Cut in between the mounds of filling with a knife or pizza cutter. Press the seams of the ravioli down firmly with a fork. Trim any excess dough if needed and set the pasta aside with a dampened tea towel covering them.

For the sauce

Pour a small amount of olive oil into a saucepan and place over medium heat. Add the minced garlic to the pan and cook until fragrant (about 2 minutes). Add the heavy cream to the pan and stir constantly until the liquid comes to a simmer. Once simmering add a hand full of the shredded parmesan and stir until completely melted. Repeat this process until all the cheese is incorporated into the sauce. Split the avocados in half and remove the seed, scoop all the avocado out of the shell and into the sauce. Using a stick blender blend the sauce until smooth. (if you do not have a stick blender mash the avocado with a fork until smooth and stir into the sauce.) Add the Paprika and black pepper. Salt to taste.

In a large pot of salted boiling water, cook the ravioli until they float in the water and are tender. Serve with the sauce. Use bacon, jalapeño, or extra cheese to garnish if desired.