



Sweet Pea Ravioli Tortellini with Morels & Pecorino

Tortellini Filling:

1 ½ C. shallots, chopped
2 T. butter
1 bag frozen peas (2#)
2 T. mint, chopped
8 oz. mascarpone
salt & pepper to taste
25 wonton wrappers

Sauté the shallots in butter until very tender but not browned. Turn the heat down to medium, add the peas. Cook until the peas are just cooked, about 3 minutes, then stir in the mint and turn off the heat. Put in the food processor with the mascarpone and puree completely, scraping the sides of the bowl with a rubber spatula. Adjust the seasoning with salt and pepper. Cool.

Cut Wonton wrappers into 4" circles and add about a teaspoon of pea filling to the center of each wonton round. Lightly wet the edge of the wonton, then fold each in half to make a half moon ravioli. Wet one corner of the ravioli, then make a crease in the middle (the thick part of the ravioli, where the filling is) and bring the two points together, forming a tortellini. (There are two ways to do this: one brings the corners together so that the flat edges of the wonton align, resulting in a dumpling that looks like the Pope's hat. This is the wrong way to do it. The right way is to bring the two points together so that round side of the wonton continues around, resulting in a dumpling that looks like a belly button. This is tortellini)

Sauce:

8 medium Morels, cut in rounds and washed in cold water
1 Large Shallot, Coarsely Chopped
1 tsp pure olive oil
2 tsp butter
¼ C. dry white wine
2 Tbls Sherry vinegar
¾ C vegetable stock
½ C frozen green peas
1 tsp fresh thyme leaves
3 Tbls cold butter

salt & pepper to taste

2 Tbls seasonal flowers to garnish, like chive blossoms, mustard flowers, Big Leaf maple blossoms or arugula flowers

Heat a sauté pan over high heat. Add the olive oil and butter and allow the butter to begin to brown. Add the coarsely chopped shallot and cook, stirring occasionally, until the shallots are well browned. Add the morels and stir to combine. The mushrooms are going to give off a lot of water, so cook them until all the moisture is cooked out and they are starting to brown. Deglaze the pan with the wine and sherry vinegar. Reduce the wine and vinegar to sec (dry), then add the vegetable stock, peas, salt, pepper and thyme.

Cook the tortellini in salted water, just until they float. Add a little sauce to each bowl, then top with the tortellini. Grate a little Glendale Shepherd Island Brebis on top, and garnish with the flowers.