

A Trio of Fillings for Stuffed Pastas

A trio of pasta fillings, suitable for ravioli, tortellini, or manicotti. I usually serve these with a trio of sauces, the colors of the Italian flag: tomato sauce, pesto, and alfredo or a creamy mushroom sauce. A celebration of abundance!

Mushroom Filling:

2 T. olive oil
1 T. minced shallot
1/2 tsp. dry sherry
1 c. shitake mushrooms, 1/2" chunks
pinch salt
1/8 tsp. black pepper
1/2 c. mozzarella, 1/2" cubes

Heat the oil in a frying pan on medium high heat. Saute' the shallot for 5 minutes. Add the sherry, mushrooms, salt and pepper and saute' for another 10 minutes. Scrape into a bowl, add the mozzarella, taste, and adjust to your liking.

Spinach Filling:

2 T. olive oil
1/2 c. onion, 1/2" dice
1 c. spinach, cut into strips
1/4 tsp. balsamic vinegar
1/4 c. ricotta
2 T. parmesan
pinch salt

Heat the olive oil in a frying pan on medium high heat. Saute' the onion until soft and translucent. Add the spinach and vinegar, stirring constantly, and cook until it is barely wilted. Scrape into a bowl, add the remaining ingredients, stir well, and adjust the seasoning to your liking.

Four Cheese Filling:

1/2 c. ricotta
1/2 c. mozzarella, 1/2" cubes
1/2 c. fontina, 1/2" cubes
1/4 c. parmesan
pinch salt & pepper
2 T. finely chopped walnut
1 T. white wine

Mix all the ingredients together in a bowl. Taste and adjust as desired.