

SWEET POTATO RAVIOLO WITH WILD MUSHROOM RAGOUT, MUSTARD GREENS AND RICOTTA SALATA

By: Katy Sparks

6 servings

Ingredients

2 large sweet potatoes
2 teaspoons olive oil
sea salt to taste
1 shallot
1 small clove garlic
1 tablespoon olive oil
¼ cup dried porcini mushrooms
1 cup chicken or vegetable stock
¼ pound shiitake mushrooms
¼ pound cremini mushrooms
¼ pound black trumpet or maitake mushrooms
1 teaspoon fresh thyme leaves
1 Tablespoon sherry vinegar
2 Tablespoons butter
Sea salt to taste
Freshly ground black pepper to taste
1 tablespoon butter
2 cups cleaned mustard green leaves, lightly packed (can substitute kale or swiss chard)
¼ pound ricotta salata

Directions

1. Preheat oven to 450 degrees F.
2. Peel and thinly slice (1/8th inch thick) sweet potatoes lengthwise to make 12 slices from mainly the center of the sweet potatoes- reserve the ends for another use.
3. Line a sheet pan with parchment paper or a silpat. Lay the slices out in a single layer and brush lightly with olive oil. Sprinkle lightly with sea salt and with water. Place in hot oven and bake/steam until slices are tender but not too soft- about 6 minutes.
4. Bring one cup of chicken or vegetable stock to a boil and pour over the dried porcini in a small bowl. Let steep for 30 minutes. Cut the porcini into thin strips. Peel and thinly slice the shallot and garlic. Wash and thinly slice the mushrooms.
5. Heat the olive oil in a skillet and add the mushrooms, shallots and garlic. Saute over medium high heat until mushrooms are tender- about 4 minutes. Add the stock that the porcini soaked in and the porcini themselves. Simmer 1 minute longer. Remove from heat and add the sherry vinegar and swirl in the tablespoon of butter. Season to taste with sea salt and freshly ground black pepper
6. Cut mustard greens into ½ inch thick ribbons. Heat a skillet with 1 tablespoon butter and lightly wilt the greens.

7. Plate the dish: Place 1 slice of sweet potato on the plate and spoon 1/6th of the mushroom filling over the slice. Top with a second slice of sweet potato arranged on top of the mushrooms. Spoon some mushroom sauce over the raviolo and arrange the mustard greens on and around the raviolo. Freshly grate Ricotta Salata over the raviolo and serve.