

LUNCHROOM WARS FINALE RECIPE

NAME OF RECIPE/DISH: Homemade Cheesy Ravioli with a Spicy Citrus Creamy Sauce (A Taste of Florida)

(come up with a creative name for your finalist dish)

RECIPE CREDIT: Isaiah Romeo (Self)

(self, grandma's name, name of cookbook and author, name of article and author, name of link)

INGREDIENTS WITH MEASUREMENTS:

Please mark the Florida items with an asterisk

2 potatoes *	1/4 cup of ricotta cheese
2 tomatoes *	12 large eggs
2 jalapeño peppers	2 cups of heavy cream
1 habanero pepper	4 oz. cream cheese
1 red bell pepper *	1 package of smoked salmon
1 bag of spinach	
2 mangoes *	
2 oranges *	
1 cup of mushrooms*	
1 clove of garlic	
1 shallot (onion)	
1 stem of cilantro	
3 stems of green onions	
Parmesan cheese (as desired)	
6 cups of all purpose flour	
1/2 cup of olive oil	
1/2 cup of gruyère cheese	
	SPICES
	1 tsp. nutmeg
	1 tbsp. oregano
	1 tsp. salt
	1 tsp. black pepper
	1 tsp. smoked paprika
	1/2 tbsp. cayenne pepper
	1/2 tbsp. crushed red peppers
	1 tbsp. garlic salt

NOTES:

You may choose to add/ remove the amount of habanero or jalapeño peppers depending on your spice tolerance.

Number of servings	Prep time	Cook time	Total time
5	40 min	20 min	60 min

DIRECTIONS: (numerical order)

For the regular pasta dough:

- Crack 5 eggs into a bowl and add a 1/4 cup of olive oil.
- Place 3 cups of flour onto a clean surface or sheet.
- With your hands or a bowl, create a well in the flour.
- Pour the eggs into the well of the flour.
- Add a pinch of salt.
- Start to beat the eggs, adding flour little by little.
- When the egg and flour mix becomes sticky, add in the rest of the flour and start kneading with your hands. If the pasta is too dry, add water. If it is too sticky, add flour.
- Knead the pasta dough for 5-10 minutes.
- Roll your pasta into the shape of a ball and wrap it in plastic wrap.
- Let the pasta sit for 20 minutes.

For the Spinach pasta dough:

- Juice a bag of spinach.
- Mix the juice and the dry fiber so that it forms a paste. If you do not have a juicer, blend the spinach until you reach the consistency of a paste.
- Repeat steps 1-10 from above for the regular pasta dough while adding 1/4 cup of your spinach paste during step 4.

For the Filling/ Stuffing:

- Boil water and add a pinch of salt.
- Peel and chop 2 large potatoes.

- Put the potatoes into water and let boil for about 10 minutes or until soft.
- Strain the potatoes then place in a mixing bowl.
- Mash the potatoes until all pieces are crushed.
- Add 1/2 cup of ricotta cheese and 4 ounces of cream cheese to the mashed potatoes and mix.
- Chop a pack of any smoked salmon of your choice and add to the mixture.
- Add 1 egg.
- Add 1/2 cup of shredded gruyère cheese and 1/2 cup of 6 cheese Italian blend.
- Mix well.
- Add your seasonings (1/2 tbsp. salt, 1 tsp. nutmeg and 1 tsp. oregano). Mix all of the components of the filling together.

For the Sauce:

- Make a roux by adding equal parts of flour and butter to a pan on medium heat. This will be used as a thickening agent.
- Add 2 cups of heavy cream and stir until the roux is smooth.
- Add a dash of nutmeg and stir.
- Turn heat on low and let simmer for about 3 minutes then remove from heat.
- Dice your shallots, green onions, red pepper and mushrooms.
- Use your garlic press to mince your garlic.
- Add olive oil to the bottom of the pan and turn heat on high.

- Sauté your vegetables until shallots are translucent and mushrooms are cooked.
- Chop tomatoes into large pieces, chop the ends off of the jalapeño and the habaneros and place on a baking tray.
- Drizzle with olive oil and sprinkle with garlic salt and let roast in the oven for about 15 minutes at 400 degrees.
- Get a blender or food processor and pour the cream, the sautéed veggies and the roasted ingredients.
- Blend until it has a creamy consistency.
- Add in one peeled and deseeded mango, and blend.
- Pour this sauce into a sauce pan on low heat.
- Add your seasonings (1/2 tsp. salt, 1/2 tsp. cayenne pepper and 1/2 tsp. crushed red pepper).
- Stir all together and turn off heat.

For the Ravioli:

- Stuff your pasta with your filling and place in boiling water.
- Add oil so the pasta doesn't stick. Remove your pasta (ravioli) after 2-3 minutes.

For the Mango Salsa:

- Add your chopped mangoes, diced bell peppers and diced green onions to a bowl.
- Squeeze lemon, lime and orange juice. Mix well.