

Beet and Ricotta Pasta Filling



A Taste of *The Café* AT THE FRICK

Serves: Yields 10 servings

Prep Time: 1 hour and 25 minutes

Cook Time: Varies depending on the pasta

Ingredients

Two large red beets
Two large shallots
2 Tablespoons tarragon
2 Tablespoons parsley
Pasta sheets
16 oz. ricotta
One beaten egg
Salt and pepper

Procedure

In a baking dish, place the washed and trimmed beets. Drizzle with oil and liberally apply a coating of salt, at this point add one inch of water into the pan cover with foil and bake at 350 for one hour and ten minutes. While the beets are cooking, small dice your shallots and sauté until soft. Then chop both your tarragon as well as the parsley, and add all the herbs and shallots to the ricotta. When the beets are fully cooked-no resistance when pierced with a knife-let them cool briefly until you are able to handle them and rub off the skin. With a box grater shred all of the beets and combine them with the ricotta mixture, blend well. Once the mix is cool, you are then able to fashion them into any pasta style you would like (raviolis, manicotti, stuffed shells, etc...). Cook the filled pasta accordingly.

Bon Appetit!