



## Zsa Zsa Pasta

**Yields:** 5 Servings

**Total Time:** 60 Minutes

The incredible Zsa Zsa Gabor was known for many things, including her love of opulence and wealth, her breathtaking style, and her strong attitude and this dish embodies all that she is. We wanted something glamorous, decadent, and worth of a movie star and fashion icon, and this starchy main does all of that (it can also be vegetarian if you don't add the salmon roe or caviar as a garnish). We take all of the top-level ingredients, including champagne and cream, to make a luxurious, velvety sauce to bathe some homemade mushroom, ricotta and shallot raviolis. One of our home girls (and stars on the show), Danielle, gave us these ravioli mushrooms, and she is a true star in the pasta-making world. We throw some fresh basil, salmon roe (that orange/pink caviar), and freshly cracked black pepper to make this dinner fantastic. These magical little pillows are the perfect pairing for champagne, great wine, and some great times with whomever you think is special and deserving of the Zsa Zsa treatment.... You sure are, and you gotta make time to care for and treat yourself!

### *Ingredients*

- Homemade mushroom and shallot raviolis (ingredients/directions below)
- Champagne cream sauce (ingredients/directions below)
- ¼ lb of salmon roe for garnish
- Fresh basil, coarsely chopped
- Freshly cracked black pepper to taste

### *Ingredients for Mushroom and Shallot Filling*

- ½ lb of finely shredded baby portabella mushrooms
- ½ C of finely shredded shallots
- 3 Tbsp olive oil
- ¼ tsp salt
- ¼ tsp pepper
- 2 Tbsp butter
- ½ C mascarpone cheese
- ¼ C finely chopped fresh parsley



### *Directions for Mushroom and Shallot Filling*

- Heat the olive oil in your pan
- Add the mushrooms and shallots and sauté until fragrant, stirring regularly
- Add the butter, salt and pepper, stirring until butter is melted
- Once heated, remove to a mixing bowl, add in mascarpone and parsley
- Mix evenly, set aside

### *Ingredients for Mushroom and Shallot Raviolis*

- 5 room temperature eggs
- 2 C double zero flour
- 1 C semolina flour
- ¼ C flour for surface
- Dampened cheese cloth
- Mushroom and Shallot filling

### *Directions for Mushroom and Shallot Raviolis*

- Crack the eggs into a large mixing bowl (separate from your stand mixer)
- Add the flours into the mixing bowl on your stand mixer
- Quickly mix the flour until evenly mixed
- Add the eggs and mix on low for 2 minutes
- When the mixer starts having a hard time pushing it around, it's good
- Flour your counter surface, then take your kinda crumbly ball of dough and knead it for 5-10 minutes
- Cover the dough ball with the dampened cheese cloth and let rest for 30 minutes
- Once the dough is rested, flour your ravioli template tray
- Insert the dough into the sheet roller extension on your pasta maker, starting at level 1, and repeating until level 6 (you might want to add a little flour each time)
- Gently lay onto your ravioli template
- Gently rest the dimpled plastic template on top to create your pocket
- Add in ½ Tbsp of the shallot/mushroom stuffing into each dimple
- Using your fingertip, add some water to the edges of the dough on all parts of the template
- Layer the other sheet of pasta dough across the top
- Gently but firmly press the sheet down
- Use a rolling pin and roll across the top
- Peel off the extra dough, discard, and flip your template, pop out the raviolis and gently tear them apart from each other as needed



### *Ingredients for the Champagne Cream Sauce*

- 2 Tbsp olive oil divided
- 3 Tbsp butter, also divided
- 4 cloves garlic, finely minced
- 1 ½ shallots finely minced
- 1 C champagne, at room temperature
- 1 C heavy cream
- ½ C grated parmesan cheese
- Salt and pepper to taste

### *Directions for the Champagne Cream Sauce*

- In a saucepan over medium heat, add 1 Tbsp of olive oil and butter until the butter melts
- Add the garlic and the shallots for 3 minutes, until garlic is golden brown
- Add the champagne and cook for 5 minutes until it reduces by half
- Throw in the heavy cream, cook for 8-9 minutes until it thickens up nicely
- Add the parm and whisk it up until the cheese is melted and the sauce is creamy
- Throw in salt and pepper to your liking

### *Directions*

- If using the homemade ravioli, throw in salted boiling water for 3 minutes until they float
- Strain the raviolis
- Place 4-5 raviolis in a pasta dish
- Ladle a scoop of the champagne cream sauce into the raviolis
- Garnish with chopped basil and a little bit of the salmon roe
- Take a bite of pure luxury