



Handmade Salmon Ravioli with Tom Yum Sauce

Difficulty: Easy

Servings: 18 pieces

Preparation Time: 60 mins

Cooking Time: 20 mins

Ingredients

Pasta Dough

50g Egg Yolk

150g Whole Egg

500g Double Zero Flour (with excess for dusting)

1 Pinch Turmeric Powder

Filling and Sauce

5g Fresh Kaffir Lime Leaves

5g Fresh Thai Basil Leaves

10g Fresh Galangal

10g Tom Yum Paste

20g Garlic

30g Shallots

100g Prawns

100g Squid

300g Fresh Salmon

50ml Coconut Cream

100ml Whipping Cream

2 Tablespoons Butter

2 Tablespoons Fish Sauce

1 Large Green Chilli

1 Large Red Chilli

2 Thai (Bird's Eye) Chilli

1 Stalk Fresh Lemongrass

To Garnish Parsley (chopped)

To Garnish Lime Zest and Juice

To Taste Salt

To Taste Pepper

Method

Pasta Dough

1. Add to a bowl, whole eggs and egg yolks. Beat well with spoon. Extra yolks make the pasta chewier. Sieve double zero flour into a bowl, add turmeric powder and roughly mix with a spoon.



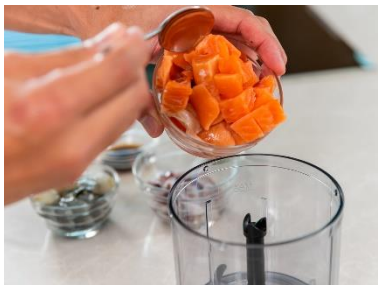
2. Attach Kneading Hook to your Kitchen Machine. Into the Mixing Bowl, add sieved dry ingredients. Mix on Speed 4 for about 4 minutes. While mixing, add beaten eggs. Adjust texture of dough with water, add a little at a time until a crumbly texture is formed. Knead to form dough and wrap with cling film. Set aside in the fridge for about 2 hours.





Ravioli Filling

3. Chop shallots then garlic. Deseed and chop Thai chilli. With your Hand Blender, blend salmon, squid, prawns, fish sauce and fresh Thai basil leaves well into a rough paste.



4. Empty blended paste into a bowl. Add chopped Thai chilli, 1 tablespoon of chopped garlic, 2 tablespoons of chopped shallots, salt and pepper. Mix well to combine.



Ravioli

5. Remove dough from fridge and cling film. Split dough into 8 portions. Attach Pasta Press Attachment to your Kitchen Machine. Turn on at Speed 3. Start Pasta Attachment at Thickness Level 8. Pass each portion through Pasta Press. Fold into a third and repeat pasta pressing with decreasing thickness level each time until 0.



6. Lay two pasta sheets flat on countertop. Dust with excess flour to prevent sticking. Gently make evenly spaced markings with ring mould on one sheet. Brush the same sheet with water. Place 1 tablespoon of filling within each marking. Brush water over the other sheet, lay over first sheet with brushed side down.



7. Press around the fillings so they remain in place. Cut Ravioli out with ring mould. Press along edges of Ravioli to seal. Repeat for the other pasta sheets and set Ravioli aside. Fill $\frac{3}{4}$ of a medium-sized pot with water and bring to boil. Boil Ravioli for about 2 to 4 minutes to your desired texture. Set aside 3 tablespoons of pasta water for later use. Remove Ravioli from pot.



8. Deseed and slice thinly red and green chilli. In lightly heated non-stick pan, fry butter and lime leaves for 2 minutes. Add lemongrass, galangal, remaining chopped garlic and shallots, sliced red and green chilli. Continue frying until soft for about 2 to 3 minutes.



9. Add whipping and coconut cream. Simmer for about 5 minutes. Add Tom Yum paste. Continue frying for about 1 minute. Add pasta water to achieve your desired sauce consistency. Add Ravioli and toss. Season with salt and pepper.





10. Top with lime juice and zest. Garnish with chopped parsley. Serve and enjoy.

