



# Thai Style Basil Chicken Ravioli Aglio Olio

## Overview

Difficulty: Medium

Serving: 2

Preparation Time: 60 minutes

Cooking Time: 20 minutes

## Ingredients

### Filling and Sauce

250g	Minced Chicken
4	Shallots - Chopped
6	Cloves Garlic - Chopped
5g	Fresh Basil Leaves - Chopped
1	Bird's Eye Chilli - De-seeded and Chopped
1	Large Green Chilli - De-seeded and Chopped
1	Large Red Chilli - De-seeded and Chopped
3 Tablespoons	Butter
1 Tablespoon	Fish Sauce
To	Taste Salt
To Taste	White Pepper Powder

### Pasta Dough

250g	Double O (00) Flour
1½	Eggs - Beaten
A Pinch	Turmeric Powder
2 Tablespoons	Water
Excess Flour for Dusting	

### Garnishing

To Taste	Salt
To Taste	Cracked Black Pepper
To Taste	Extra Virgin Olive Oil (Optional)
To Garnish	Parsley - Chopped

# Methods

## Pasta Dough

### Step 1

Fit the Dough Hook Attachment to your kitchen machine, and add beaten eggs into mixing bowl. At setting “5”, gradually add the double O flour into the mixing bowl and a pinch of turmeric powder. Add a little water to give moisture.



### Step 2

Maintain at setting “5” and mix until a crumbly texture is formed. Knead the mixture to form a dough, cling wrap the dough and set aside in the fridge for about 2 hours.



## Filling

### Step 3

Chop shallots, garlic and fresh basil leaves.



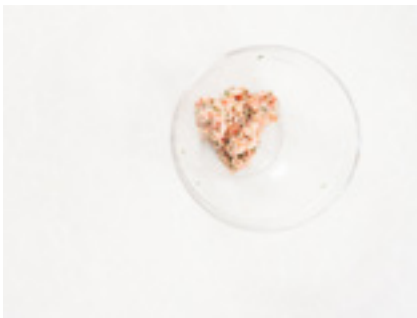
### Step 4

De-seed and chop the green chilli, red chilli and bird's eye chilli.



## Step 5

Mix the minced meat, chopped bird's eye chilli, basil leaves, 2 tablespoons chopped shallots, 1 tablespoon chopped garlic, and fish sauce in a bowl. Season with a pinch of salt and pepper to taste and mix well.



# Ravioli

## Step 6

Using the pasta attachment at setting 3, roll the rested dough into a flat sheet. Fold and run through roller again, to smoothen the sheet and dust with excess flour to prevent sticking.



## Step 7

Brush the pasta sheets with water, and place spoonfuls of fillings on one of the sheets, leaving some spacing in-between fillings, to desired size. Brush water around fillings, and seal with another layer of pasta sheet.





## Step 8

Use the back of a ring mould to shape the ravioli and dust with flour to prevent sticking. Use the ring mould to cut out the shaped raviolis and pinch the edges to seal the ravioli tightly.



## Step 9

Prepare a boiling pot of water with salt to blanch the Ravioli.



### Step 10

Boil Ravioli for about 3-5 minutes depending on size made, then strain the ravioli and keep the water.



## Sauce

### Step 11

While boiling the ravioli, lightly heat butter in a non-stick pan, and fry remaining shallots, garlic, green chilli and red chilli.



### Step 12

Add about 6 tablespoons of the water from boiling ravioli, to form an emulsion and add in the cooked ravioli.





### Step 13

Serve ravioli with sauce, seasoning with salt and pepper to taste and garnish with parsley and olive oil.

