



PAPER & FOOD SERVICE, INC.

Fresh Pea Ravioli With Mint Sauce

Ingredients **Yield: 12 servings of 5 ea.**

- 4 1/2 oz. Olive oil
- 2 oz. Shallot, finely chopped
- 3 ea. Garlic, clove, peeled, minced
- 6 3/4 c. Fresh shelled peas
- 9 oz. Dry white wine
- 1 c. Water
- 1 1/2 tsp. Salt
- t.t. Black pepper, café
- 120 ea. Wonton wrappers, 3 1/2 inch
- 3/4 c. Butter
- 12 ea. Fresh mint leaves, chiffonade

Preparation Instructions:

1. Heat olive oil in large saute pan over medium heat. Add shallot and cook, stirring occasionally until translucent, approximately 4 minutes. Then add garlic and continue cooking for 3 minutes until soft. Add peas, wine, water, salt; season with pepper to taste. Simmer until liquid has almost evaporated and peas are tender, approximately 15 minutes. Remove from heat and let cool slightly.
2. Take pea mixture and puree in a food processor. Brush edges of 10 wrappers with eggs. Place 1 Tlb. Of pea puree in centers. Top with a dry wrapper; seal edges. Then trim using a 3-inch round cutter. Repeat with remaining wrappers and puree.
3. Cook ravioli in salted simmering water until they are soft and rise to the surface, approximately 2 minutes. While ravioli is cooking melt butter in a medium saute pan over medium heat; drain ravioli and add to saute pan. Cook until the butter becomes frothy and the ravioli is coated, approximately 2 minutes. Add mint and toss. Serve immediately.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Olive Oil	Trifoglio	370861	4 1/2 oz.	\$0.63
Shallot	Fresh	097737	2 oz.	\$0.36
Garlic	Markon	097210	3 ea.	\$0.06
Fresh peas	Fresh	097543	6 3/4 c.	\$8.10
Dry white wine	N/A	N/A	9 oz.	\$5.00
Water	N/A	N/A	1 c.	\$0.00
Salt	Katy's Kitchen	340620	1 1/2 tsp.	\$0.03
Black pepper, café	Culinary Secrets	345631	t.t.	\$0.04
Wonton wrappers, 3 1/2 inch	Kimbo	155195	120 ea.	\$3.60
Butter	Grassland	000110	3/4 c.	\$0.72
Fresh mint	Fresh	097277	12 ea.	\$0.36

Recipe Cost	\$18.90
Portion Cost	\$1.58

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$7.95	\$1.58	\$6.37	19.87%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$8.95	\$1.58	\$7.37	17.65%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$9.95	\$1.58	\$8.37	15.88%

