

## **Chef Vucko: Melted Leek and Burrata Ravioli with Sugar Snap Peas and Bacon**

Here is the link for your convenience.

[https://drive.google.com/file/d/115PI5KSeI-iUC7pY\\_YjyAIQ\\_2dcU\\_tsN/view?usp=sharing](https://drive.google.com/file/d/115PI5KSeI-iUC7pY_YjyAIQ_2dcU_tsN/view?usp=sharing)

*In these social distancing times, I find the kitchen - even when I am at home - to be my domain. I strongly encourage you to cook items that bring about the good times of old. Perhaps cooking with parents or grandparents when you were younger. It could be something traditional, or something for the soul. We are on the edge of springtime and I wanted to leave you with a simple pasta recipe that hopefully brings about some lovely memories of Grandma and you throwing flour around the house.*

### *Pasta Dough:*

*2 cups AP flour  
2 big pinches salt  
1 1/4 cups egg yolks  
1 1/2 Tbsp Olive Oil*

*1 Ball Burrata  
1/4 cup bacon, chopped  
1 cup Snap Peas  
3 each Leeks  
Pinch Chili Flake  
1 whole Lemon, plus Zest  
1 clove garlic, sliced*

*First, crack and separate all the egg yolks.*

*Second, put the flour on the counter and shape a well in the center.*

*Third, put the yolks, olive and salt in the middle and with a fork begin to feed the yolk mixture, flour in a circular motion, gently.*

*Fourth, once the mixture is looking like a dough ball, it is time to get your hands dirty. Begin kneading the dough for 6-8 minutes to allow the gluten to form and hydrate properly.*

*Fifth, once the dough looks smooth, and it can take no more flour on, it is time to rest. Wrap with plastic wrap and let it sit for a minimum 30 minutes.*

*After the time has passed you have a few options depending upon your equipment at home. If you have a pasta machine or attachment, let's roll some sheets or make noodles! Today, in light of the events, I did this the old school way. I rolled my dough with a rolling pin. I chose to make little raviolis that are fresh and bright.*

*The filling procedure is simple and delicious. Slice the white parts of the leeks and sweat with olive oil for 5 minutes. Add chopped bacon, garlic & snap peas at the last minute. In a mixing bowl, put two pieces of burrata, season with the zest of one lemon, chili flake, salt, and black pepper. Pour the leeks over the cheese and with a fork, mix it up. Let the heat of the leeks help melt the cheese just enough.*

*Depending on the shape of your pasta, this mixture could be placed on top of spaghetti, rigatoni, etc. However, I have chosen to stuff it in the raviolis so each bite is just as pleasant.*

*I have rolled the pasta out to just under 1/8 inch. Drop the mixture by the spoonful, depending on the size of your ring mold/cookie cutter.*

*Once ready, drop the pasta in boiling salted water. In a separate pan, sweat some garlic and more bacon, because why not!? Drop the pasta in the pan once they begin to float. Add some butter and a ladle of pasta water. Throw some more snap peas and torn basil. In a minute or two you should have a nice glaze going with the butter and water. Give a final seasoning with salt and lemon juice to brighten things up. Garnish with something bright, pea tendrils, spinach, basil, or chives would all be lovely.*

*Enjoy!*