

Shopping List

Kohlrabi Ravioli

Watercress Panzanella Salad

Market items used *supplied by	Pantry Items used
Kohlrabi *Lane's End Farm	Fresh Garlic
Shallots *Lane's End Farm	Lemon
Tri color Beets *Native Roots Farm	Parmesan Cheese
Parsley *Native Roots Farm	Red wine Vinaigrette
Oregano *Native Roots Farm	Black Pepper
Thyme *Native Roots Farm	Salt
Watercress *Fairstream Farm	Cinnamon
Crusty bread *House of Rufus	Allspice
	Olive Oil
	Fresh pasta rounds
	Blueberries
	Chili flake

Ingredient Prep (wash all produce where necessary)

Kohlrabi (2 bulbs) ~ remove stem/strip and reserve leaves/
bulb #1 rough cut into chunks/ bulb #2 julienne

Shallot (2) ~ shallot #1 peel and small dice/ shallot #2 slice thin

Tri Color Beets (4-8) ~ beet #1-7 trim and half or quarter (cut smaller if large)
beet# 7-8 julienne

Parsley (one bunch) ~ remove tough stems

Oregano (3-5 sprigs) ~ remove tough stems/rough chop

Thyme (10-12 sprigs) ~ remove tough stems/rough chop

Watercress (one bunch) ~ trim ends if tough

Crusty bread (one small loaf OR 2-3 slices) ~ cube

Garlic (6-8 cloves) ~ mince

Lemon (1) ~ zest

Parmesan (2oz) ~ shredded

Component Assembly

Ravioli Filling/Forming

- Saute chopped kohlrabi, diced shallot, 1Tbsp garlic and thyme 3-5min
*season to taste/ salt & pepper
- Add ½ cup water/simmer till soft (allow to cool)
 - Blend till smooth
- Simmer kohlrabi leaves just till tender/rough chop
 - Combine w/ puree, Parmesan and lemon zest *season to taste/ salt & pepper
- Spoon filling onto center of pasta rounds
 - brush edge with water/pinch closed

Pickled Shallots

- Combine thinly slice shallots, ¼ cup red wine vinegar, pinch of chili flake, black pepper, cinnamon, allspice and salt
 - Let stand for 5 to 10 minutes

Parsley Vinaigrette

- Combine parsley, ½ cup red wine vinegar, 2Tbsp garlic, ¼ cup olive oil
 - blend till smooth

Seared Beets

- Toss beets in Parsley Vinaigrette/marinate 5-10min

- Sear in olive oil/cook for 5-8min or till tender

Croutons

- Toss bread cubes in olive oil/toast or saute till golden brown

Dish Assembly

Kohlrabi Ravioli

- Boil formed pasta for 2-3min
- Saute in olive oil 1-2min
 - Add 2-3 Tbsp of pasta water cook additional 1-2min/season with salt & pepper
- Arrange 5-6 cooked Ravioli on plate
- Top with 5-6 pieces of beet
- Drizzle w/ 3-4 spoonfuls of Parsley Vinaigrette
- Top w/ handful of watercress
- Garnish w/ julienne beet/macerated shallots/julienne kohlrabi and hand torn herbs of choice.

Watercress Panzanella Salad

- Toss 3-4 stems of watercress/10-12 Croutons/ ½ cup julienne kohlrabi and beets/ ¼ blueberries/ 1 Tbsp chopped oregano/ 2 Tbsp macerated shallots and 3-4 Tbsp of maceration liquid/ pinch of salt & pepper (let stand 2-3min)
- Move to plate/drizzle w/ 1-2 Tbsp Parsley Vinaigrette
- Top w/ handful of watercress/drizzle 1-2 Tbsp olive oil/ hand torn thyme and oregano