

# KAMPOT PEPPER RAVIOLI

## By Thomas Dorfer

### **Filling**

100 ml milk  
50 g butter  
25 g flour  
1 egg  
2 egg yolks  
50 g white bread crumbs  
1 teaspoon KAMPOT Pepper, crushed in a mortar  
1 sprig thyme, 1 sprig parsley

In a skillet roast the crushed Kampot pepper shortly in little vegetable oil, deglaze with the milk. Add the thyme and parsley. After 10 min run the milk through a sieve and set aside.

The Béchamel: In a saucepan melt the butter until light bubbles can be seen add the flour and stir, pouring the flavored milk in slowly until the sauce becomes smooth. Add the egg and egg yolks, stir until combined and slightly burned, really slightly! Take the pan from the stove stir in the breadcrumbs and add salt and more pepper if desired.

### **Ravioli dough**, *the making of* by Marion

600 g durum wheat semolina or coarse-grained flour  
3 eggs  
8 egg yolks  
salt, 1 Tbsp. olive oil  
eventually 1 tbsp. water

Make the dough with all ingredients in your food processor with the dough hook and let it rest in the fridge for 2 hours. In case you own a pasta machine it is best to roll the dough through several times that will make it really smooth and thin.

Otherwise use your rolling pin and proceed from here.

On a floured surface roll out sheets of dough 10 cm wide, place a teaspoon of filling on every 6 cm and fold the dough over to cover the filling, press them together (around the fillings) cut with a small glass around the filling, shaping your ravioli and again press the dough together with your fingers. Cook for 3 minutes in salted boiling water, drain and warm the ravioli in melted butter before serving. Can be easily prepared a day ahead: Keep the ready-made not-cooked ravioli sprinkled with some semolina in a container in the fridge.