

## Episode #11

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### Raviolo Aperto con Asparagi (Open Raviolo with Asparagus Stuffing)

(Serves 6)

#### Ingredients:

12 sheets fresh pasta, 4" x 4", cooked in salted water

#### For Stuffing:

1/2 small onion, chopped  
1 Tbsp or 15 mL extra virgin olive oil  
3/4 lb or 340 g fresh asparagus cleaned;  
*-cut in small pieces*  
2 oz or 60 g cooked ham, *cut in small pieces*  
1 Tbsp or 15 mL flour  
1/2 cup or 125 mL milk  
1 slice white bread  
2 Tbsp or 25 mL parmigiano  
salt and pepper

#### For Baking:

3 cups or 750 ml. tomato sauce  
*+ passata*  
1 cup or 250 ml. béchamel sauce  
*(cream optional)*

#### Method: Preheat oven to 375°F

1. In a skillet sauté onion in olive oil, add asparagus and cook until asparagus becomes soft.
2. Add cooked ham; incorporate the flour then add milk and cook for 3- 4 minutes.
3. Add sliced bread, cheese, salt and pepper and mix well, allow the stuffing to cool.

#### Method for Raviolo:

4. In a pyrex baking dish, spread some tomato sauce and place 6 sheets of the pasta over top. Divide the asparagus stuffing among the six sheets and cover with the remaining pasta.
5. Spread with remaining tomato sauce and should you desire a creamier sauce, add some béchamel and grated cheese.
6. Bake until sauce is bubbly. Serve hot.

**EVOO = Extra Virgin Olive Oil**

