

PARSNIP PARMESAN RAVIOLI WITH MUSHROOM RAGOUT

For mushroom ragout

- 2 tablespoons unsalted butter
 - 2 tablespoons olive oil
 - 1 medium onion, sliced thin
 - 1 pound Portobello mushrooms, caps (halved if large) and stems sliced thin
 - ¾ pound white mushrooms, sliced thin
 - 2 garlic cloves, minced
 - 1 teaspoon chopped fresh sage leaves
 - a 28- to 32-ounce can whole tomatoes, drained, reserving juice, and chopped coarse
- ### *For ravioli filling*
- 2 pounds parsnips, peeled and cut into 1-inch pieces
 - ½ cup freshly grated Parmesan (about 2 ounces)
 - 1½ teaspoons chopped fresh sage leaves
- 30 won ton wrappers*, thawed if frozen

*available at Asian markets and many specialty foods shops and supermarkets

Make mushroom ragout:

In a large heavy kettle heat butter and oil over moderate heat until butter is melted and cook onion, stirring, about 5 minutes, or until softened. Stir in all mushrooms, garlic, sage, and salt and pepper to taste and cook, stirring, about 15 minutes, or until liquid mushrooms give off is evaporated. Stir in tomatoes with reserved juice and cook, uncovered, stirring occasionally, 30 minutes, or until sauce is thickened. *Ragout may be made 2 days ahead, cooled completely, and chilled, covered.*

Make ravioli filling:

In a saucepan boil parsnips in salted water to cover by 2 inches, uncovered, until very tender, about 15 minutes. Drain parsnips well. In a food processor purée parsnips with Parmesan, sage, and salt and pepper to taste until smooth, and cool. *Filling may be made 1 day ahead and chilled, covered.*

Bring a kettle of salted water to a gentle boil for ravioli.

Put 1 wrapper on a lightly floured surface and mound 1 level tablespoon filling in center. Brush edges of wrapper with water and fold wrapper in half to form a triangle, pressing around filling to force out air. Transfer ravioli to a dry kitchen towel to drain. Make more ravioli with remaining wrappers and filling in same manner, transferring to towel and turning occasionally to dry slightly.

In a saucepan heat ragout over low heat, stirring occasionally, until hot. Cook ravioli in gently boiling water in 3 batches 6 to 8 minutes, or until they rise to surface and are tender. (Do not let water boil vigorously once ravioli have been added.) With a spoon transfer ravioli as cooked to shallow baking pans, arranging in one layer, with about ½ inch cooking water. Keep ravioli warm, covered.

Transfer ravioli with a slotted spoon to 6 serving plates and top with ragout. Makes 30 ravioli, serving 6 generously.