

LOUISA



— *Pasta filled with Passion!* —

Pasta & Sauce Pairing Guide



Cooking Pasta Quick Tips

- The water used to blanch pasta has to be considered just like one of the ingredients.
- The starch released from the pasta into the water is extremely useful, especially when stocks are not present in the plating.
- The blanched water helps to give the right consistency to any sauce that has turned somewhat dry, and to stretch pesto based sauces.

Pasta Blanching Don'ts

- Do not rinse pasta in cold water after blanching.
- Salt and starch coating the pasta will inevitably be washed away.
- The starch layer present on the pasta acts like a glue for the sauce.
- Do not use oil in the pasta water to prevent sticking. The little drops of oil will just sit on top of the water, becoming pretty much useless.
- Do not add cold water while blanching pasta. It would stop the cooking.

Pasta Blanching Dos

- Use pots proportioned to the type and the amount of pasta that has to be cooked; Tall pots for long pasta .
- Use short and wide pots for stuffed pastas. Ravioli need to have enough room while cooking so that they don't stack up at the bottom of the pot. This would prevent the ravioli from sticking to each other or getting smashed in the first minute of cooking. They also need to have plenty of space so that they can float on top of the water. This guarantees an even cooking .
- Every pound of pasta should be cooked with 1 gallon of water and 1 ounce of coarse sea salt. If you are cooking tortellini with stocks, you would need $\frac{3}{4}$ of a gallon of stock.
- Salt should always be added to the water right before the water is about to boil. Salt slows down the boiling water.
- After placing pastas in the water, keep the heat on high to pick up the boil rather quickly. For ravioli, always turn the heat down to a slow boil or a simmer, since the product is rather delicate.
- After straining, always add the pasta to a large skillet with sauce and simmer together for 1 minute.

General Pasta & Sauce Pairing Guidelines

The Italian tradition of making ravioli goes back to the 14th century. According to tradition, the key to perfect ravioli is to maintain a delicate balance between the filling, the pasta around the filling and the sauce used in the plating. Every single ingredient has to complement, but never overpower one another. Therefore, all the heavy/overpowering sauces that could “kill” the delicate flavor of a ravioli should be banned.

- Ravioli and tortellini are plated best with light sauces, generally butter based and topped with just a touch of shaved, aged cheese (such as Parmigiano and Pecorino).
- However, there are some exceptions to the rule. In a lot of traditional, regional cooking we can find recipes with flavorful sauces. Even then, the consistency of the sauce is always preferred to be smooth rather than chunky, such as demi sauces, smooth tomato based sauces and butter sauces.
- Ideal plating for a seafood ravioli would be oil emulsions with fresh herbs, or oil & butter emulsions with a fish fumet or bisque.
- Sauces that are fairly dense and creamy should be served with short types of pasta that can “pick up” the sauce, such as penne, farfalle, rigatoni, and so on.
- The thicker the pasta dough, the more flavorful the sauces (gnocchi, for instance, is normally paired with heavy, wild game meat sauces).
- Thick egg pasta like tagliatelle and pappardelle are normally plated with meat based sauces, wild game sauces (like venison, boar, rabbit, pheasant and duck) and cream based sauces.
- The thinner the pasta dough, the lighter and more delicate the sauces (angel hair, linguini and tagliolini should be served with butter based sauces).



PASTA

SAUCE SUGGESTION

Meat Filled Ravioli

Classic Beef Ravioli	Meat Sauce, Tomato Based Sauces, Demi Sauces
Chianti Braised Beef Short Rib And Beef Large Mezzaluna Ravioli	Demi Sauces, Red Wine Based Sauces, Espagnole
Veal & Portabella Mushroom Octagon Ravioli	Cream Based Sauces, Butter Based Sauces, Bechamel, Dry White Wine Based Sauces
Chicken & Portabella Mushroom Octagon Ravioli	Cream Based Sauces, Butter Based Sauces, Bechamel, Dry White Wine Based Sauces
Roasted Chicken, Prosciutto & Fontina Cheese Ravioli	Roasted Chicken Demi Sauces, Cream Based Sauces, Dry White Wine, Marsala Wine or Sherry Wine Based Sauces

Cheese Filled Ravioli

Classic Four Cheese Ravioli	Tomato Based Sauces, Pestos, Cream Based Sauces, Vegetable Based Veloute
Genovese Basil Pesto Cheese Medium Square Ravioli	Light Cream Based Sauces, Butter Based Sauces, Basil Pesto, Fresh Tomatoes, Garlic And EVOO
Parmigiano Reggiano & Truffles Medium Square Ravioli	Meat Stocks, Broths, Demi Sauces, Butter Based Sauces, Mushroom Veloute
Caprese (Tomato, Basil & Mozzarella) Mezzaluna Ravioli	Pestos, Light Tomato Based Sauces, Oil & Fresh Herb Emulsions, Balsamic Redux
Five Cheese Mezzaluna Ravioli	Tomato Based Sauces, Pestos, Cream Based Sauces, Vegetable Based Veloute
Smoked Mozzarella With Prosciutto Triangle Ravioli	Light Cream Sauces, Butter Based Sauces, Vegetable Based Veloute (peppers, asparagus and so on)
Goat Cheese Triangle Ravioli	Pestos, Oil And Fresh Herbs Emulsions, Artichokes, Mint or Sunchokes Veloute, Roasted Tomato Sauce
Burrata Mozzarella & Herbes De Provence Panzerotti	Pestos, Oil And Fresh Herbs Emulsions, Vegetables Based Veloute, Fresh Tomatoes And EVOO, Balsamic Redux

Seafood Filled Ravioli

Shrimp, Scallop & Lobster Octagon Ravioli	Seafood Bisque, Fish Fumet Veloute, Root Vegetables Based Sauces, Citrus Based Butter Sauce, Light Cream & Sherry Sauce
Lobster & Shrimp Medium Square Ravioli	Seafood Bisque, Fish Fumet Veloute, Root Vegetables Based Sauces, Cognac Based Sauces, Citrus Based Butter Sauce, Light Cream & Sherry Sauce
North Atlantic Lobster Octagon Ravioli	Seafood Bisque, Fish Fumet Veloute, Root Vegetables Based Sauces, Cognac Based Sauces, Citrus Based Butter Sauce, Light Cream & Sherry Sauce
Shrimp And Basil Ravioli	Basil Pesto, Light Cherry Tomato Sauce, Root Vegetable Veloute (Such As Parsnip, Celery Root, Parsley Root)
Smoked Salmon Triangle Ravioli	Ruby Port Butter Sauce, Citrus Based Butter Sauce, Light Cream Vodka Based Sauce
Crabmeat Triangle Ravioli	Sherry Based Sauce With Mushrooms, Spicy Light Tomato Based Sauce, Dry White Wine Based Sauces, Cajun-Creole Based Sauces

Vegetable Ravioli

Portabella Mushroom Jumbo Round Ravioli	Demi Sauces, Cream Based Sauces, Marsala, Sherry or Dry White Wine, Butter Based Sauces
Butternut Squash Triangle Ravioli	Sage Brown Butter, Sweet And Nutty Wine Based Sauces (Like Marsala, Frangelico And Amaretto), Pairs Extremely Well With Pork
Mediterranean Vegetable Round Ravioli	Pestos, Light Cream Sauces, Light Tomato Based Sauces, Vegetable Based Veloute
Spinach & Cheese Round Ravioli	Light Tomato Based Sauces, Butter Based Sauces, Light Cream Based Sauces
Porcini Mushroom Jumbo Square Ravioli	Demi Sauces, Dry White Wine, Marsala Wine or Sherry Wine Based Butter Sauces, Light Cream Sauces
Spinach & Artichoke Jumbo Square With Spinach Pasta Ravioli	Cream Based Sauces With Pungent Cheeses Such As Gorgonzola And Goat Cheese
Asparagus Large Mezzaluna Ravioli	Citrus Based Butter Sauces, Vegetable Based Veloute, Light Cream Based Sauces
Spinach & Cheese With Pepper Dough Mezzaluna Ravioli	Light Tomato Based Sauces, Butter Based Sauces, Light Cream Based Sauces

Tortellini

Beef Tortellini	Meat Stocks, Broths, Cream Based Soups, Light Cream Based Sauces, Demi Sauces, Mushroom Based Sauces
Cheese Tortellini	Vegetables And White Meat Stocks, Broths, Tomatoes And Vegetable Based Soups, Light Tomato Based Sauces, Creamy Pestos
Cheese With Spinach Pasta Tortellini	Vegetables And White Meat Stocks, Broths, Tomatoes And Vegetable Based Soups, Light Tomato Based Sauces, Creamy Pestos
Cheese With Tri-Color Pasta Tortellini	Vegetables And White Meat Stocks, Broths, Tomatoes And Vegetable Based Soups, Light Tomato Based Sauces, Creamy Pestos

PASTA

SAUCE SUGGESTION

Tortelloni (Jumbo)

Cheese With Caramelized Onion & Garlic Tortelloni	Vegetables And Meat Stocks, Broths, Tomatoes And Vegetable Based Soups, Light Tomato Based Sauces, Creamy Pestos
Braised Beef Tortelloni	Meat Stocks, Broths, Cream Based Soups, Light Cream Based Sauces, Demi Sauces, Mushroom Based Sauces
Chicken & Prosciutto Tortelloni	Light Cream Based Sauces, Mushroom Based Sauces, Dry White Wine or Marsala Based Sauces
Cheese & Spinach Tortelloni	Light Tomato Based Sauces, Butter Based Sauces, Light Cream Based Sauces
Porcini Mushroom Tortelloni	Demi Sauces, Dry White Wine, Marsala Wine or Sherry Wine Based Butter Sauces, Light Cream Sauces

Tortellacci (Giant)

Braised Veal (Ossobucco) Tortellacci	Butter Based Sauces, Light Cream Sauces With Saffron, Veal Demi Sauces, Root Vegetable Veloute (Parsnip, Celery Root)
Fonduta Tortellacci	Demi Sauces, Butter Based Sauces With Aromatic Herbs (Such As Thyme, Rosemary And Sage), Mushroom Veloute, Light Cream Based Sauces

Sacchetti & Sacchettini

Cheese Sacchetti	Tomato And Vegetable Based Soups, Light Tomato Based Sauces, Creamy Pestos, Pestos
Prosciutto & Mortadella (All'Emiliana) Sacchetti	Butter Based Sauces With Aromatic Herbs (Rosemary, Sage And Thyme), Light Cream Based Sauces
Grana Padano Cheese Sacchettini	Vegetable And White Meat Stocks, Broths, Tomatoes And Vegetable Based Soups, Light Tomato Based Sauces, Creamy Pestos

Casoncelli

Pasta Filled With Prosciutto, Mortadella & Speck Casoncelli	Butter Based Sauces With Aromatic Herbs (Rosemary, Sage, Thyme) Light Cream Based Sauces
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Cannelloni/Manicotti

Meat (Beef & Pork) Cannelloni	Meat Sauce, Tomato Based Sauces, Demi Sauces, Bechamel
Cannelloni Florentine (Veal & Spinach)	Veal Demi Sauce, Cream Based Sauces, Bechamel, Dry White Wine Based Sauces, Mushroom Based Sauces
Roasted Chicken Cannelloni With Sundried Tomatoes	Light Tomato Based Sauces, Light Cream Based Sauces, Mushroom Based Sauces
Manicotti Florentine	Light Tomato Based Sauces, Light Cream Based Sauces
Seafood (Shrimp, Scallop & Lobster) Cannelloni	Bechamel, Sherry or Cognac Based Light Cream Sauces
Mediterranean Vegetable Cannelloni	Light Tomato Sauces, Light Cream Sauces With Pungent Cheeses Like Gorgonzola, Creamy Pestos

Pasta

Fettuccine (With Squid Mix)	Seafood Bisque, Fish Fumet Veloute, Root Vegetable Based Sauces, Cognac Based Sauces, Citrus Based Butter Sauce, Light Cream Based Sauces
Egg Fettuccine	Flavorful Meat Sauces, Cream Sauces, Butter Based Sauces

Gnocchi

Ricotta Gnocchi	Tomato Based Sauces And Meat Sauces, Cream Based Sauces
Potato Gnocchi	Flavorful Meat Sauces, Wild Game Meat Sauces, Demi Sauces And Fondue Like Sauces