

Fresh Pear and Pecorino Ravioli  
"Lidia's Family Table,"  
Lidia Matticchio Bastianich  
With David Nussbaum

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*"This delicate and quite simple ravioli is a lovely way to enjoy the affinity of pear and cheese. The filling is a lively blend of shredded ripe pear, shredded 3 to 6 months aged Pecorino Romano (it should be semisoft) and mascarpone—just stirred together at the last moment."*

**Ingredients**

A large, 1/2-pound, firm ripe Bartlett pear (or 2 small pears), most pears will make a good filling as long as they are ripe but firm  
8 ounces freshly shredded 3 to 6 months aged Pecorino Romano  
1-1/2 tablespoons chilled mascarpone  
For Cacio e Pepe Sauce  
6 ounces butter  
4 ounces mild 12 months Pecorino Romano, grated  
Abundant coarsely ground black pepper, to taste

**Directions**

Peel and core the pear and shred it against the large holes of a box grater. Stir the shreds with the shredded cheese in a bowl and blend in the mascarpone.

Filling the Ravioli:

Following the master method, roll dough strips for filling. For each raviolo, scoop a scant tablespoon of filling, shape it round and drop in place. Cover and cut ravioli by master method.

Saucing in the Skillet and Finishing:

Cook the ravioli as usual. Meanwhile, heat the butter until simmering in the large skillet and thin it with a cup of the boiling pasta water. Lay the cooked ravioli in the skillet and coat with the hot butter. Remove the pan from the heat and sprinkle over the grated aged Pecorino, mixing gently so the cheese begins to melt into a sauce, then grind coarse black pepper all around.