



FOUR CHEESE
RAVIOLI *with* SMOKED
HAM HOCK, WINTER
GREENS, AND CHILI
PASTE

Trefethen

FOUR CHEESE RAVIOLI *with* SMOKED HAM HOCK, WINTER GREENS, & CHILI PASTE



INGREDIENTS

1 smoked ham hock
1 gallon water
1 onion, skin removed and quartered
4 cloves garlic, smashed
2 sprig fresh rosemary
20 pieces four-cheese ravioli
1/2 bunch Dino kale, washed and cut into 1-inch squares
1/2 bunch Lacinato kale, washed and cut into 1-inch squares
2 cups smoked ham hock broth
1 smoked ham hock, small diced
1 Tsp chili paste
Salt and pepper to taste
Butter and Parmesan cheese to finish

TREFETHEN WINE PAIRING

Winery Chef Chris Kennedy suggests pairing our Four cheese Ravioli and Smoked Ham with Greens with our 2019 Dragon's Tooth. The smoky flavor of the ham highlights the dark fruit notes of the wine, while the cheese cuts nicely through the tannins on the finish.

PROCEDURE

Place water, ham hock, onion, garlic, and fresh rosemary into a pot large enough to hold everything. Place on stove over medium heat. Bring to a boil and reduce to a simmer. Let cook until the hock is tender and falling off the bone. This will take a few hours and may be done the day before. If the water line drops below the meat, add more water, and continue. Once the meat is tender remove it from the liquid and set aside. Strain the liquid and reserve the broth and any meat that may have fallen off the bone. Discard the onions, garlic and rosemary. While the ham hock is still warm, shred it or dice it. Discard the bone.

In a large pot, add the smoked ham hock broth, the ham hock meat, and the chili paste. Bring to a simmer. Add all of the kale and stir to coat in hot broth. This will decrease the volume of greens. Simmer until the greens are tender and the liquid is almost gone. If the liquid evaporates and the greens are not done, just add more broth. Taste and adjust seasoning with salt and pepper.

Cook pasta as directed on the packaging. Once cooked, finish the dish.

Add ½ tablespoon of butter to the warm braised greens. Place the cooked pasta into the pot with the braised greens and toss gently. Spoon ravioli into your favorite dish with copious amounts of greens and ham. Grate fresh parmesan cheese over the top and enjoy!

[Print Recipe](#)