

Best Appetizer | Ravioli Doppo | Synopsis (Actual word count = 100)

Many couples say they are 'better together', and in the catering world the same can be said about food. Some foods just taste better together. As a caterer, when asked to serve a wedding, what better way would there be to honor the newlywed couple, than to craft a clever duo of bold flavors?!

One of our chefs, notorious for reinventing culinary offerings, married the flavor of blue cheese with fig in a delicate pillow of hand-crafted ravioli pasta. Each flavor had its own pasta pocket, but was united through a crease in the middle. A power couple!

Description of Event (1000-word maximum, actual word count = 675)

Out of mutual admiration for the soon-to-be newlyweds, our chef wanted to create a menu that was personally meaningful to them. He wanted to prepare something that spoke to their individuality, but also revealed how well they complemented each another. For inspiration he requested that the couple provide a list of favorite ingredients, or food. After careful consideration, the chef chose dried fruits from the bride's list, and 'food typically served at a steak house' from the groom's list. From this, the winning combo was born. Blue cheese — a classic steakhouse ingredient with a creamy, melt-in-your-mouth texture and a distinct sharp flavor. Paired with the slightly fruity, honey-like sweetness of fig. But in order to serve this harmonious appetizer, five separate recipes were developed. Here's where the challenge truly began.

The production of the appetizer at the event was fairly uncomplicated, the challenge was more prevalent the day before. Homemade pasta must be eaten within one day of preparing for optimal freshness, but this can be stressful when preparing for large crowds due to the lengthy process. Each of the five recipes used to make this appetizer, were made from scratch and added up to be a 34-step process. In order to fully grasp the details and complicated task at hand, it only makes sense to take an inside peek of the process.

The Pasta Dough | Our chef started by making the fresh pasta dough, this alone has seven steps. He mixed, kneaded and refrigerated for ease of shaping. Then ran the dough through a pasta sheeter and made a variation of square cuts. Next comes the filling...

Blue Cheese Cream | The success of this five-step recipe is heavily reliant on the smooth texture. So, the blue cheese was blended with a mix of mascarpone in a food processor creating an irresistible creamy consistency.

Mulled Red Wine | A staple ingredient of the fig puree, red wine was simmered into a syrupy treat with flavors of apple, orange, cinnamon and clove to add the perfect warmth and spice. It was only a two-step process, but truly a key ingredient. Typically served as a winter drink, the chef knew that using the wine as a mere ingredient would allow the bold flavors to be more subtle and serve as a complement to the other ingredients.

Fig Puree | This is the sweet, fruity goodness that makes this food duo unique! Could the ravioli technically go without? Yes, but why would you, when we've found the perfect match?! This is also a six-step process that ends with blending the mulled-wine, soaked figs into a delicious jam.



Ravioli Doppi | Twenty steps later, the appetizer is ready to be assembled! This final step of the recipe is the most detail oriented. Each side of the pasta was filled with the respective ingredients for the bride and groom. To finalize the union between these two food soulmates, the pasta dough was egg washed, sealed, squeezed to remove air pockets, cut with a serrated pasta cutter, flattened in the center to keep fillings separate, and then folded together into a beautiful bond — an additional 14 steps!

Everyone say “Awwww”! That’s exactly how the couple reacted to this gesture of kindness and hospitality from our chef. It gives us the warm and fuzzies too thinking about how wonderful it was to provide such a purposeful welcome to the wedding guests and this couples’ new journey of life together.



On the day of the event, everything went off without a hitch! Onsite, a team of six made the doppio ravioli in groups of small batches to ensure it didn't become soggy. It was then cooked and hand-placed into individual Asian soup spoons. A separate team of two, garnished with local honey, edible flowers and micro greens before adding to a tray with custom-designed signage that matched the wedding theme. Final result: Silky texture, warm, tangy, savory, mildly sweet and presented with purpose — to honor, celebrate and mirror the personalities of this revered couple.

Cheers to the newlyweds and bon appétit!



RECIPE: Fresh Pasta Dough

ITEM	QTY	METHOD OF PREPARATION
Pasta Flour "Caputo 00"	325 g	1 In stand mixer combine Flour and Gluten
Vital Wheat Gluten	15 g	2 Mix thoroughly with Dough Hook attachment
Whole Eggs	200 g	3 Slowly add eggs
		4 Mix on low speed for 10 minutes
		5 Adding more flour as need
		6 Dough should not stick to bowl or hands
		7 Wrap dough and refrigerate for at least 4 hours
		8 Label, Date, Refrigerate
YIELD	540 g	

RECIPE: Bleu Cheese Cream

ITEM	QTY	METHOD OF PREPARATION
Bleu Cheese - Maytag Bleu is preferred	4 oz	<ol style="list-style-type: none"> 1 Remove bleu cheese from refrigeration and let come to room temp. 2 Place softened bleu cheese in food processor 3 Turn food processor on and slowly add mascarpone until smooth 4 Season with Salt and Pepper 5 Place in small plastic pastry bag with small straight tip 6 Label, Date, Refrigerate
mascarpone	2oz	
Salt and Pepper	as needed	
YIELD	1 cup+/-	

RECIPE: Mulled Red Wine

ITEM	QTY	METHOD OF PREPARATION
Fresh Apple Cider	1 qt	1 Combine all and simmer for 10 minutes
Red Wine	750 ml	2 Cool
Honey	1/4 cup	3 Label, Date, Refrigerate
Cinnamon Sticks	2 each	
Fresh Oranges - zested and juiced	1 each	
Whole Cloves	4 each	
Star Anise	3 each	
YIELD	2 qts +/-	

RECIPE: Fig Puree

ITEM	QTY	METHOD OF PREPARATION
Dry Figs - trimmed	2 cups	1 Warm muled wine and honey together
Muled Red Wine	3 cups	2 Rehydrate dried trimmed figs in wine and honey
Honey	1/2 cup	3 Let stand for one hour
		4 Drain figs and reserve liquid for another use
		5 Puree figs in high speed blender until smooth
		6 Place puree in plastic piping bag with a small straight tip
		7 Label, Date, Refrigerate
YIELD	1 cup+/-	

RECIPE: Ravioli Doppi

ITEM	QTY	METHOD OF PREPARATION
Fresh Pasta Dough - rested		1 Divide pasta dough by 4
Fig Puree		2 Keeping pasta dough covered - work with one piece at a time
Bleu Cheese Cream		3 Run pasta through pasta sheeter to #5 setting
		4 Cut pasta dough into 3"x 4" rectangular pieces
		5 Fold the pasta in half - left to right and crease noting the center
		6 Pipe a teaspoon of each filling on either side of center line
		in the middle of the rectangle
		7 Egg wash the edges
		8 Bring the bottom edge up and over the two fillings
		9 Using a chop stick ... make sure all air is removed
		10 With pasta cutter - cut serrated top border and two sides
		11 With chop stick flatten the center line to keep the two fillings
		separate
		12 Egg wash the far right edge of the ravioli
		13 Fold the left side over to the right side and press together
		14 Ideally the ravioli should look like two pillows connect in the
		center along the center line and on the remaining edge
		15 Blanch and serve warm
YIELD	1 cup+/-	Garnish with Local Honey, edible flowers and micro greens