

# Pear Pancetta Fig Ravioli in Pear Butter Sauce

## Ingredients

### Filling

1/2 cup diced pancetta  
1/4 cup chopped dried mission figs  
1 cup Pacific Northwest Canned Pears, diced in  
light syrup, drained, syrup reserved  
1 Tbsp gorgonzola cheese

### Dough

1 1/2 cups 00 flour (all-purpose or bread flour may  
be substituted), plus more for dusting  
1/2 teaspoon kosher salt  
2 tablespoons finely sliced chives  
1 large egg plus 1 yolk  
1 tablespoon extra-virgin olive oil  
1/4 cup pear syrup, or as needed

### Sauce

2 tablespoons unsalted butter  
1 cup Pacific Northwest Canned Pears, diced in  
light syrup, plus 1/4 cup pear syrup  
1 teaspoon gorgonzola  
1/2 teaspoon cinnamon

### Garnish

1/2 cup chopped walnuts  
1 tablespoon finely cut chives  
1/4 cup chopped fried prosciutto  
1 tablespoon gorgonzola crumbles

## Servings

Yield: Makes 20 (2 1/2-inch) ravioli; serves 4

## Nutrition

*Calories: 683*  
*Total Fat: 38g*  
*Saturated Fat: 12g*  
*Cholesterol: 124mg*  
*Sodium: 640mg*  
*Carbohydrate: 74g*  
*Fiber: 10g*  
*Sugar: 28g*  
*Protein: 16g*  
*Calcium: 106mg*  
*Iron: 3mg*  
*Potassium: 567mg*

## Method

### Filling

Heat medium-sized skillet over medium heat for about 1 minute. Add pancetta, reduce heat to medium-low and sauté pancetta for about 5 minutes until it begins to crisp. Remove from heat and drain excess fat. Stir in figs and pears. Return to heat and simmer for an additional 5 minutes to blend flavors, lightly mashing the pears as they soften. Remove from heat and stir in gorgonzola to melt. Chill filling while preparing dough.

### Dough

Mix together the flour, salt and chives. Knead in egg, egg yolk and oil. Add pear syrup, 1 tablespoon at a time until dough holds together. Lightly dust cutting board with flour. Knead dough by hand for 5 to 10 minutes (or as recommended if using dough machine) until smooth and elastic. Dust with additional flour, a bit at time, if too sticky. Cover ready dough with a damp towel and rest for 20 minutes.

### Sauce

While dough rests, prepare sauce. In a medium saucepan, melt butter over medium heat. Add diced pears and pear syrup, gorgonzola and cinnamon. Simmer for 5 minutes to blend flavors. Keep warm.

### Cooking and Garnishing

After dough rests, prepare pasta sheets. Cut dough ball in half. Form dough into rectangle. Flatten. Run dough through pasta machine to about 1/8-inch thickness, following manufacturer's instructions. Keep dough sheets covered while working with them to avoid drying out. Working in batches, cut 20 (2 1/2-inch) rounds using a cookie cutter. Wet edges of circles with water. Place 1 heaping teaspoon of filling in the center of 10 dough rounds. Top each with the remaining dough rounds. Start in center, pressing edges together outwards to remove any air and seal.

Bring 4 quarts of water to a boil. Working in batches, drop ravioli into water. Stir to separate. Cook ravioli for 4 minutes until dough is thoroughly cooked. Transfer ravioli to parchment sheet. Cook remaining ravioli.

Plate ravioli and top with sauce. Garnish with walnuts, chives, prosciutto and gorgonzola crumbles.

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