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Ricotta Ravioli with Asparagus and Peas

Filling
1 pound fresh ricotta
1 cup mascarpone cheese
1 egg, beaten
½ cup grated Pecorino Romano
2 tablespoons minced Italian parsley

Sauce
½ cup grated Pecorino Romano
½ cup grated parmigiano
1 bunch fresh asparagus rinsed/trimmed and chopped into half inch pieces
1½ cup fresh peas
6 tablespoons butter
1½ cups heavy cream
½ teaspoon fresh ground black pepper

*2 additional tablespoons minced Italian parsley for garnish.

See directions for making pasta fresca.

Preparation
Mix first five ingredients in a large bowl, just until well-incorporated. Refrigerate until ready to make ravioli.

Bring a large pot of cold, salted water to boil. Stir in ravioli and bring back to a boil. After 5 minutes add peas and asparagus. Cook for an additional three minutes.

Strain ravioli and veggies (using a spider) and transfer to a large bowl.
*Reserve 1 cup pasta water.

Add butter, cheeses, pepper and cream to ravioli. Toss lightly, adding a bit of pasta water if it seems dry. Garnish with fresh parsley and serve immediately.

Buon Appetitto!