

ASPARAGUS WITH ROASTED-GARLIC AIOLI

SERVES 8 (HORS D'OEUVRE)

ACTIVE TIME: 15 MIN START TO FINISH: 1½ HR

Roasting the heads of garlic results in a less-pungent aioli—a nice quality in an appetizer, since too much raw garlic can hijack the palate for the rest of the evening.

- 2 medium heads garlic, left whole
- 1 tablespoon olive oil
- 1½ cups mayonnaise
- 2 teaspoons apple-cider vinegar
- ½ teaspoon black pepper
- ¼ teaspoon salt
- 3 tablespoons chopped fresh chives
- 2 lb medium asparagus, trimmed

► Put oven rack in middle position and preheat oven to 400°F.
► Cut off and discard tops of garlic heads to expose cloves, then brush each head with ½ tablespoon oil. Wrap heads together in foil and bake until tender, about 45 minutes. Cool to warm.
► Squeeze garlic from skins into a food processor and purée with mayonnaise, vinegar, pepper, and salt. Transfer aioli to a bowl and stir in chives.
► Peel lower two thirds of each asparagus stalk with a vegetable peeler. Cook asparagus in a wide 6- to 8-quart pot of boiling salted water (see Tips, page 127), uncovered, until crisp-tender, about 5 minutes. Drain well in a colander and rinse under cold water until asparagus is cool. Drain and pat dry with paper towels. Serve asparagus with roasted-garlic aioli.

COOKS' NOTES: Aioli can be made 1 day ahead and chilled, covered. Bring to room temperature before serving.
• Asparagus can be cooked 2 hours ahead and kept, covered with dampened paper towels, at room temperature.

ARUGULA AND GOAT CHEESE RAVIOLI

SERVES 8 (FIRST COURSE)

ACTIVE TIME: 2 HR START TO FINISH: 2½ HR

Homemade ravioli are well worth the effort, and making them is the perfect task to share with a kitchen full of cooks (even novices can get in on the fun). Mixing the pasta dough is a breeze in the food processor, but if you don't have one, don't worry—we've given the method for making the dough by hand as well. A brown-butter pine-nut sauce is light enough to let your efforts on the pasta really shine through.

FOR PASTA DOUGH

- 2 cups cake flour (not self-rising)
- ½ cup all-purpose flour plus additional for kneading
- 4 large egg yolks
- 3 tablespoons extra-virgin olive oil
- 1 teaspoon salt
- ½ cup water

FOR FILLING

- 2 tablespoons unsalted butter
- 1½ tablespoons finely chopped garlic
- ¾ teaspoon salt
- ¾ teaspoon black pepper
- 1 lb arugula, trimmed
- 1 teaspoon finely grated fresh lemon zest (see Tips, page 127)

- ½ cup soft mild goat cheese (4½ oz)
- ½ cup ricotta (preferably fresh; 4½ oz)

FOR SAUCE

- ½ stick (¼ cup) unsalted butter
- ⅓ cup pine nuts (1½ oz)
- 1 tablespoon finely chopped garlic
- ½ teaspoon black pepper
- ¼ teaspoon salt
- 2 teaspoons fresh lemon juice
- ¼ cup extra-virgin olive oil
- ½ cup chopped arugula

SPECIAL EQUIPMENT: a pasta maker