

## 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 teaspoons 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  
½ 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