



“Bake what you love, and love what you bake.” Established in 2005

Ravioli

Prep Time: 90 minutes. Servings: 2 dozen

Here's What You Need:

1 ½ cups all-purpose flour, plus more for dusting (up to a 1/2 cup extra in case dough is sticky)
½ teaspoon salt – extra salt for boiling
3 large eggs, plus 1 for egg wash
1 to 2 tablespoons extra-virgin olive oil

Here's How You Do It:

In a large bowl, combine the flour and salt; make a well in the center. Add the eggs and 1 tablespoon of the olive oil to the well and lightly beat with a fork. Gradually draw in the flour from the inside wall of the well in a circular motion. Use 1 hand for mixing and the other hand to hold the bowl. Continue to incorporate all the flour until it forms a ball. If dough is too sticky, add in additional flour- slowly dough should be soft, tacky, but not sticking to your hands. Divide into two disk portions. Wrap the dough in plastic wrap; let rest for about 30 minutes to allow the gluten to relax. (This is a good time to make your filling!)

Ravioli Filling *Classic Cheese with spinach*

1 lb. ricotta cheese
½ cup frozen spinach, thawed and drained (well drained) – (optional)
3 tablespoons grated cheese
1 teaspoon fresh or dried chopped parsley (optional)
1 large egg
Salt & Pepper to taste

Here's How You Do It:

In a mixing bowl, thoroughly combine all ingredients. Chill in the refrigerator a few minutes to firm up the filling

Assembling and cooking your Ravioli

Dust the counter and dough with a little flour and roll out to a super thin large rectangle. Beat 1 egg with 1 tablespoon of water to make an egg wash. Using a brush or your finger, create a line in the center of the dough with the egg wash, which acts as a glue. Drop tablespoons of your favorite filling on half of the pasta sheet, about 2-inches apart. Round each mound of filling, creating a “U” shape using the egg wash. Fold the other half over the filling. With your fingers, gently press out air pockets around each mound of filling. Use a sharp knife to cut each ravioli into a square or half- moon shape, and crimp the edges with a fork to make a tight seal. Set completed ravioli on a flat cookie sheet lined with parchment or wax paper until all are ready. Cook the ravioli in **boiling, salted** (1 teaspoon salt+ 1 tablespoon olive oil) **at least 10 quarts of water** for 4 minutes; they will float to the top when ready, so be careful not to overcrowd the pot. Lift the ravioli from water with a large strainer or slotted spoon. Finish off the ravioli in your favorite sauce to lightly coat and serve. To freeze and enjoy later, place uncooked ravioli on a cookie sheet in the freezer. Once hardened, transfer to an airtight container and store up to 2 months.