

How to Make Ravioli

Cheese Ravioli Filling

1 large egg
1 cup ricotta cheese
2 ounces grated parmesan cheese
1/8 cup spinach steamed, minced, and cooled
1/4 teaspoon dried Zesty Pizza & Pasta Spice

In a small bowl, lightly beat egg. Stir egg and cheese mixture together. Add parmesan cheese, steamed spinach, and basil. Fill each ravioli with 1/2 tablespoon filling. This will make approximately three dozen ravioli.



Beef Ravioli Filling

1/2 pound ground beef
1/4 cup minced onion
1 large egg
3 ounces parmesan cheese
3 cloves minced garlic
2 tablespoons minced flat leaf parsley

Cook ground beef and onion together. In a medium bowl lightly beat egg. Add ground beef and onion mixture, parmesan cheese, garlic, egg and parsley. Stir until well mixed. Fill each ravioli with 1/2 tablespoon filling. This will make approximately four dozen ravioli.

Homemade Pasta

1/2 cup all purpose flour
1/2 cup semolina flour
1 teaspoon salt
3/4 teaspoon dough relaxer (optional)
2 large eggs
1 tablespoon olive oil

1. Mix all purpose flour, semolina flour, salt and dough relaxer together. Add the 2 large eggs, and 1 tablespoon olive oil in a medium bowl or with your stand-type mixer until dough is uniform and smooth.
- 2a. For egg noodles: on a floured surface, roll out pasta dough to 1/8" thick and cut 3/8" wide strips for noodles.
- 2b. For fettuccine: on a floured surface, roll out pasta dough to 1/16" thick and cut thin strips for noodles.
- 2c. For ravioli: on a floured surface, roll out pasta dough 1/16" thick. Cut two rectangles that measure 12 inches by 4 inches. On the first rectangle, place 1/2 tablespoon of filling 3/4 of an inch apart. You should have six columns and two rows of evenly spaced fillings on one rectangle. Place second rectangle on top of first rectangle and fillings. With fingers, press between fillings sealing the top layer of pasta to the bottom pasta layer. Cut out ravioli squares. You should end up with 12, 1 1/2 inch ravioli.
3. Boil fresh pasta for one minute for al dente pasta. Or, if desired, let pasta dry for one hour. Store in a plastic bag in a refrigerator for up to one week, or in a freezer up to two months.