

HOMEMADE RAVIOLI www.DoreensKitchen.com

Preparation: 1 hour , Cook Time: 5-10 min

Meat and Cheese stuffing



EQUIPMENT NEEDED:

1 to 2 eggs, beaten
ravioli press kit
pasta roller (hand cranker or kitchen aid attachment)
rolling pin
knife
paint or basting brush
waxed paper
cookie or baking sheet
large ziplock freezer bag
blender or food processor (for beef ravioli)

DOUGH RECIPE:

2 cups semolina
2 eggs
flour
more semolina or breadcrumbs
1 teaspoon olive oil
2 to 4 tablespoons warm water
3/4 teaspoon salt

CHEESE FILLING:

1 cup whole milk ricotta
1 egg
1/2 teaspoon each salt & pepper
handful grated parmesan
small handful shredded mozzarella
pinch or two dried parsley
(optional: diced spinach)

BEEF FILLING:

small handful ground beef
small amount cheese filling (see above)if you aren't making the cheese ravioli's then you can just add some grated parmesan.
(optional: pinch or two of dried parsley and/or diced spinach)

DIRECTIONS FOR CHEESE FILLING: Mix all together. This should be a rather thick, dry mixture.

DIRECTIONS FOR BEEF FILLING: Brown the Beef, drain off fat. Put into blender or food processor and blend with Cheese. Mixture should be rather dry and stiff. If needed, add a bit more Parmesan. Taste and add a bit of Salt and Pepper if wanted.

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DIRECTIONS FOR DOUGH & ASSEMBLING: Put in Kitchen Aid with dough hook, blend on low/ medium/low for 3-5 min. OR put in bowl, mix with fork, then transfer to floured surface and knead for 8-10 minutes. Dough should be stiff, but elastic. If too wet, add more Flour, if too dry, add more Water. Wrap in Saran wrap and let sit for at least 30 minutes at room temp. Cut a section about 2 by 6 inches, and roll out to about 4 by 12 inches. Begin to roll out on widest setting on Pasta Roller, gradually decreasing to thin settings. You want it thin but NOT see-through. Sprinkle some Flour over these sheets as they will get sticky. Lay sheet over Ravioli Metal press, making sure there is at least 1/2 inch hanging over all sides. Take the plastic piece and gently press down, creating an indentation. Put your filling inside, and brush all sides with a basting brush dipped in a beaten egg. This will seal it. Then cover with another sheet. With a rolling pin dusted a bit with flour, roll over until metal grooves begin to show through. You might have to roll at different angles. Very gently plop each Ravioli out and place on wax paper lined baking sheet. Sprinkle Semolina or Bread Crumbs over. Freeze at least 1 hour. Bring a large pot of water to boil with some Salt put into it. Boil Ravioli's, stirring on occasion. They are done when they rise; to the surface. Remove with slotted spoon, top with sauce and serve.

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