

Ravioli with Ricotta Filling

Ingredients

Ricotta filling:

- 2 cups of ricotta cheese
- 1.5 cups ground parmesan
- 2 eggs, separated
- Pinch of nutmeg
- Pinch of salt
- Black pepper
- Olive oil

Pasta:

- 3 cups unbleached, unenriched, organic flour
- 5 eggs
- 1 tsp salt
- 1/4 cup olive oil

How To Prepare

Strain ricotta in a large bowl for 2-3 hours before cooking. Put into medium mixing bowl, and combine with parmesan and mixed egg yolks. Sprinkle in nutmeg, salt, and a few cracks of fresh pepper in with cheese. Add a splash of olive oil (about 2 Tbsp). Mix with a spoon. Set aside.

Mix eggs in bowl. Make a mound of the flour on a countertop, and sprinkle salt on top. With a finger, make a bowl-sized depression in the flour and pour the eggs in. Mix with a fork until the egg is thickened. Add about 1/4 cup olive oil and continue mixing with the fork. With a baker's knife, mix the rest of the flour with the egg mixture. Continue to kneed the dough by hand until elastic and firm. (Add flour or egg if necessary.) If and when the dough gets tough, let it rest for a few minutes and continue to kneed. When done, coat with olive oil and let it rest for about 30 minutes.

Knead dough for about 30-60 seconds to loosen it up. Roll out the dough by hand and cut a small piece of dough for one piece of pasta (about the size of two golf balls). Sprinkle flour on the counter and roll the dough with a rolling pin into a long and thin strip of dough, roughly a foot and a half long and 5 inches wide. Add some water to the 2 egg whites. Using a brush, lightly coat half of the strip of dough (split the long way). With a melon baller, scoop 5-6 balls of the ricotta filling onto the coated side of the dough. Fold the other half of the dough over and press along the edge to create a seal. Press in between the balls of ricotta, working the air out of the pockets of filling. Using a knife or decorative cutter, separate the pockets into individual ravioli. Place them on a cooling rack in a baking pan. Continue until the dough is gone. (Any extra can be placed on top with parchment paper in between.) Cook and serve with sauce.



Bon Appétit!

