*TO MAKE THE RAVIOLI*

*Make the Pasta dough following the instructions for your dough. Divide dough into four equal pieces, wrap the pieces in plastic wrap so they do not dry out.*

*If using a pasta machine. Dust the counter and dough with a little flour. Press the dough onto a rectangle and roll it through a pasta machine, 2-3 times at widest setting. Pull and stretch the dough as it emerges from the rollers. Reduce the setting and crank the dough through again, 2-3 times. Continue tightening until the machine is at the narrowest setting. The dough should be about 1/16-inch thick. Dust the sheets of dough with flour as needed.*

*If you do not have a pasta machine, dust the counter top or pasta board with flour. Divide your dough in half wrap the unused one in plastic wrap. Swiftly roll your dough into a flat circle from various angles. Turn it over and roll on the other side. Sprinkle abundantly and frequently with flour to prevent sticking, and try hard to keep a circle shape. You must work quickly so the dough does not dry out. When you have a circle at least 12 inches in diameter. Roll the dough around the pin. (sprinkle with flour to prevent sticking.) With the pin on the work surface in front of you, place your hands down and gently smooth the dough out along the pin, stretching it horizontally, so it extends to either end of the pin a little farther.*

*Now pull the rolling pin toward you with a little drag action against the board. You should hear a ‘sh, sh, sh’ sound. Then with a strong decisive flip of the wrist, push the rolling pin the other direction, away from you, with a strong motion so that the top bit of your dough flies free and slaps down on the board. Repeat this 2 times. Unfold the dough off the pin so it lies flat on your work surface*

*Rotate the dough about a sixth of a turn clockwise. Reroll the dough up again on the pin. Repeat the process until you have stretched the dough in every direction and it is no more than 1/16 inch thick. It should also be close to a perfect circle.*

*Once your dough is rolled out, place your filling on one half. Brush with an egg wash to help glue the dough together, gently fold the other half of the dough over the filling and with your fingers press out any air. Use your*

*Checkered rolling pin, ravioli press or rotella, or pizza cutter or knife to cut the ravioli into desired shape just make sure the edges are sealed. Remove ravioli with your dough scrapper and place onto a cookie sheet making sure to dust them with flour or corn meal, making sure they do not touch each other. At this point they are ready to eat or freeze.*

*To cook bring a large pot of salted water to a boil with a slotted spoon gently place ravioli into boiling water and cook for about 3-4 minutes they will start to float to the top. With a slotted spoon remove from water and serve with your preferred sauce.*

*In closing Ravioli is simply an Italian form of a dumpling. The filling was often made with leftovers, and the sauces range from red sauce, alfredo, to brown butter or Pesto.*

*The pasta we used today is an egg style Pasta, you can make the pasta using flour and water which does make a lighter pasta. With regards to fillings, almost anything goes.*

*Enjoy!*

*~ Chef Joe*