

## RAVIOLI

### Suggested Tools (to have on hand) for making Ravioli:

- Pasta machine
- Rolling pin
- Checkered ravioli rolling pin
- Ravioli press/ or cutter
- Pasta board
- Rotella in English it is called a ravioli or pastry cutter
- Sharp non-serrated knife
- Dough scraper
- Large slotted spoon or long handled strainer
- Stand up mixer

### Suggested Fillings (Ingredients list):

#### **#1 Spinach and three cheese**

- 1 (15-ounce) container ricotta cheese
- 16 ounces' fresh mozzarella, water drained and shredded
- ½ cup freshly grated Parmesan cheese
- 2 cups fresh baby spinach, finely chopped
- 1 large egg
- Salt and freshly ground pepper to taste
- Touch of fresh ground nutmeg optional

In a large bowl mix all ingredients together and set aside until needed

#### **#2 Meat and Ricotta with fresh basil filling**

- 1 Tbsp. extra-virgin olive oil
- 2 medium garlic cloves, minced
- 1/2lb ground meat (beef, veal, pork, chicken, lobster)
- 1 cup Ricotta cheese
- ¼ cup grated parmesan cheese
- 1 large egg
- ¼ cup minced fresh Basil 1/2 tsp salt

Heat the oil in a medium skillet. Add the garlic and sauté until lightly colored. Add the meat; cook over medium heat stirring to break up larger pieces, until the liquid evaporates and the meat browns. Drain off the fat and transfer the meat mixture to a medium bowl. Allow to cool slightly. Stir in remaining ingredients add salt and pepper to taste.

***If you'd like to make the pasta ahead of time for this workshop, please watch Chef Joe's video (where you can also find the pasta dough recipe) at: [https://youtu.be/hk0-gEh\\_XwY](https://youtu.be/hk0-gEh_XwY)***