

RAVIOLI

Homemade ravioli is the ultimate way to maximise your pasta making skills and effort. It requires no special equipment and just a little practice while giving a very “fancy” result. Large homemade raviolis are filled with ricotta and anything else you love. Scallops, beef, mushrooms, lobster, squash, crab, other types of cheese, essentially anything that isn’t going to release a lot of moisture when cooked like many raw vegetables. Vegetables like Squash or eggplant must be cooked first to soften and release moisture. Most meat like seafood or ground beef can be put in the ravioli’s raw as they cook quickly and release relatively little moisture.

Once the raviolis are assembled they can be frozen until you’re ready to use them or boiled right away for 5-8 minutes. If using frozen add several minutes to the cooking time. While any size can be made I recommend larger raviolis as they are easier and quicker to make and make for a distinguished and fun presentation that beams with homemade craftsmanship. 3-4 large raviolis will make a plate that can be garnished simply with butter or olive oil and parmesan or you can get creative and add things like charred onions, roasted peppers, bacon, fresh herbs and or more seafood or meat.

Making the dough a few hours or a day ahead is key so the dough will roll easily for you. At that point you simply roll out some dough sheets, dollop your desired filling and blanket them with another sheet of dough pressing around your filling. You’ll want to press down from the top working down and around the edges of your fillings to minimize air getting trapped so you don’t end up with a balloon. It takes just a little practice but once you get the hang of it you’ll be a ravioli master!



Pasta Dough:

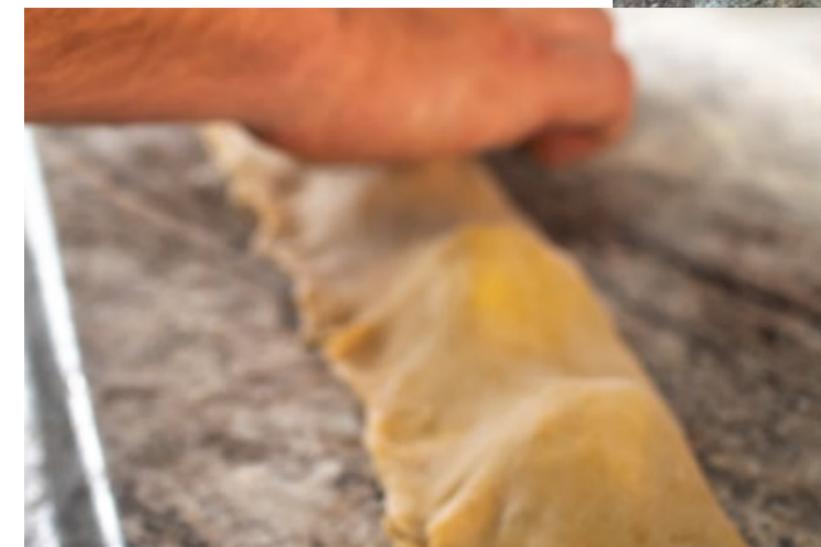
12 ounces bread flour
4 large eggs
1 teaspoon salt
1 tablespoon olive oil

Mix ingredients thoroughly until a stiff dough is formed. Allow to rest in the refrigerator for at least 30 minutes for the dough to relax. Roll into sheets 6 inches wide and 1/16 inch thick. Use plenty of flour to dust the dough as you roll preventing the dough from sticking. This is especially important as the dough gets thin and sticking would ruin the sheet.



Ricotta Filling:

1 cup ricotta
1/2 teaspoon salt
2 tablespoons pecorino
2 tablespoons aged asiago
2 tablespoons parmesan
15 turns fresh ground black pepper
2 sprigs fresh thyme



I like to use wild mushrooms like black trumpet and morel as their flavor is intense and their moisture content is low. Lobster is also a favorite for a really special meal but salmon can be just as delicious and lot easier and cheaper. Once your raviolis are filled trim them up with a knife or rolling cutter and then press the edges together between your fingers to seal and to thin out the double layer of dough back to the 1/16th inch thickness

