

Homemade Ravioli

Servings 4



Ingredients

- 3 cups "0" or "00" flour, these are softer flours commonly used in authentic Italian dishes. You may also use all-purpose flour.
- 3 eggs
- 1 tsp salt
- 1 tbsp olive oil
- 2 cups choice of filling

Instructions

To Make The Dough:

1. Place the flour in a pile on a marble or wooden surface. Using your hands, make a well in the middle of the flour, then crack the eggs into the well and add the olive oil and salt.
2. With a fork, lightly whisk the eggs while gradually adding flour from the wall of the well. When the mixture has a sticky consistency, begin to knead with your hands. Knead the dough for 10 minutes, adding a sprinkle of flour to the work surface as needed, to ensure the dough doesn't stick.
3. Once the dough is smooth, tightly wrap it in plastic wrap and leave it to rest for 15 minutes.

To Make The Ravioli:

1. Cut the dough into three even pieces. Then, take one piece and form it into a ball. Sprinkle some flour on your work surface and using a rolling pin, roll the dough as thin as possible in a circular shape. Aim for 3mm in thickness.
2. Cut the thin sheet of dough into a large rectangle. Drop 1 tablespoon of filling about 2 inches apart on half of the sheet of pasta. Fold the unfilled half of dough over the filling. Using your fingers, gently press out air pockets around each mound of filling and form a seal. Use a knife or pasta cutter to cut each pillow into squares. Crimp the edges of each ravioli with a fork to make sure they are well sealed.
3. Repeat the process for the other two balls of dough.
4. Boil the pasta in salted water for three minutes until cooked al dente. Serve with your preferred sauce and a sprinkle of parmesan.

Fillings to Try:

- Ricotta, Parmesan and Lemon Zest
- Baked potato, Parmesan, Olive Oil, Salt & Pepper
- Cooked Italian Sausage & diced Zucchini
- Spinach, Ricotta, Minced Garlic