

HOMEMADE RICOTTA RAVIOLI RECIPE

Serves: 6 | **Prep Time:** 45 Min | **Cook Time:** 15 Min | **Difficulty:** Medium



INGREDIENTS

FOR PASTA

- 5.5 ounces (150 grams) of “00” Flour
- 5.5 ounces (150 grams) of re-milled Semolina (Durum Wheat) Flour
- 3 Large Eggs

FOR THE STUFFING

- 18 ounces (500 grams) of Ricotta Cheese
- 2 Large Eggs
- 1.5 ounces (40 grams) of grated Parmigiano Reggiano Cheese
- Salt and Pepper To Taste

FOR THE SAUCE

- 2 ounces (50 grams) of Salted Butter
- Sage leaves
- 3 ounces (70 grams) of grated Parmigiano Reggiano Cheese

DIRECTIONS

1. To create the pasta dough, pour the flours into a pile on the work surface, break the eggs in the center, beat with a fork, gradually incorporating the flours and knead the dough for 5-6 minutes, until it is smooth and homogeneous. Wrap it in cling film and let it rest for 30 minutes in the refrigerator.
2. In a mixing bowl, add the ricotta cheese, 2 eggs, Parmigiano Reggiano cheese, salt and pepper to taste (2 teaspoons of salt and 1 tablespoon of pepper) to create the filling.
3. After letting the pasta rest, use a pasta machine to roll out the dough into a long, thin sheet. Once you reach a thin pasta sheet, cut it in half, one sheet is for the bottom and the other for the top of the ravioli.
4. Using a tablespoon for an even amount, add a spoonful of the cheese filling to the pasta with enough space between the drops to keep the ravioli separate.
5. When a row of ravioli bottoms is ready, very lightly add water to the edge of the pasta. Using the other sheet of pasta, close the dough over the filling while making sure you remove any air between the layers.
6. Cut out the ravioli and set on a floured baking sheet. Any trimmed pasta pieces that do not have cheese on them can be added back to the remaining pile of pasta and re-used.
7. Repeat steps 3 through 6 until either the pasta or filling are gone.
8. Cook the ravioli in boiling salted water for 3-4 minutes.
9. Drain the ravioli and set them aside..
10. Sautè the Sage in the butter until lightly browned.
11. Add the cooked ravioli to the butter and sage. When plating the pasta, add cheese to the top.