



HOMEMADE RAVIOLI

INGREDIENTS

DOUGH

200 gr all-purpose flour

200 gr semolina flour

4 medium yellow eggs

INSTRUCTIONS

Mix the flour with the eggs in a medium bowl.

Knead the dough on a floured working space to reach an elastic, smooth and firm consistency.

Shape the dough into ball and rest it at room temperature for at least 15 mins.

Continue kneading and shape the dough into a rectangle.

Start rolling the dough using the pasta machine or a rolling pin adjusting the knobs to make dough thinner at each passage.

Dust the working space with semola and place the pasta on top of it.

Cut out individual shapes with a round pasta cutter.

With a kitchen brush, place small amount of water on top of each shape.

Place a teaspoon of filling at the centre of each shape and cover it with the larger side.

Gently press down the filling, eliminating as much air as possible and press the borders firmly.

Join two points of each pasta shape to create a ravioli form.

Cook in a large pot of salted, boiling water for 3-4 minutes.



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FILLINGS

RICOTTA AND SPINACH

250g fresh ricotta
400 g steamed spinach
nutmeg, salt and pepper
4 spoons of grated parmesan

BUTTERNUT SQUASH

1kg steamed butternut squash
500 gr ricotta cheese
10 amaretti
nutmeg, salt and pepper
4 spoons of grated parmesan