

RAVIOLI



Basic Pasta Dough

- 1 ¼ cups semolina flour+ bench flour
 - 1 ¼ cups AP flour
 - 1 tsp salt
 - 4 oz room temp water
 - 2 eggs
 - 1 tbs olive oil
1. In a large mixing bowl mix together flours and salt until uniform in color.
 2. Make a well in the center of the flour mixture, add eggs, water and oil, mix with fork.
 3. Work a little flour in at a time until dough comes together into a shaggy mass.
 4. Then work with hands until smooth and elastic. Wrap dough in floured plastic wrap.
 5. Let rest at room temp while preparing filling and sauce.

Five Cheese Filling

- 1 cup parmesan/pecorino grated
 - 1 cup ricotta
 - 1 cup mozzarella, shredded
 - ½ cup mascarpone
 - 2 oz breadcrumbs
 - Fresh ground pepper
 - 1 egg white
 - 1 egg yolk for sealing
1. Combine all ingredients in a stainless-steel bowl. Beat with spoon to combine well.
 2. Adjust seasoning with S&P. Let sit for 10 minutes before filling ravioli.

Almond Browned Butter Sauce

- 4 oz sweet butter, room temp, cubed
 - Parsley leaves, chopped
 - 1 tsp minced garlic
 - 2 oz almonds, slivered
 - S&P TT
 - *Shaved parmesan for garnish*
1. Heat pan, add butter, stir on medium-high heat until milk solids begin to brown.
 2. Remove from heat, add parsley, then almonds.
 3. Set aside, when ready toss with hot cooked ravioli and shaved cheese. **ENJOY!!**

Rolling, Assembly & Cooking

1. Cut dough into equal 8 portions, flatten with hands into a rectangle as much as possible.
2. Run through pasta machine starting with thicker settings moving down finishing with second thinnest setting.
3. Use plenty of semolina to prevent sticking. Sheets should be as wide as the pasta roller.
4. Roll all 8 sheets on each setting before moving down to thinner setting.
5. Place a small amount of filling in the center of the pasta, brush with egg.
6. Press second sheet on top, make sure to remove air bubbles before sealing.
7. Repeat until filling is done. Cut as desired.
8. Lay ravioli on semolina dusted pan, do not stack on top of each other.
9. Place in rapidly boiling salted water until floating, drain, gently toss or top with sauce. **MMMM!**

- ✓ Like us on Facebook
- ✓ Follow us on Instagram
- ✓ 20% Discounts available on bottles sampled
- ✓ TCS aprons & Mercer knives for sale
- ✓ Gratuity for support staff is greatly appreciated!
- ✓ Use Promo Code REPEAT121 for \$10.00 off your next booking