



JERNEJ KITCHEN

RICOTTA RAVIOLI

Ricotta Ravioli is a simple recipe for the best ricotta-filled ravioli. The pasta is thin and filled with a generous amount of ricotta filling.

SERVES	6	PEOPLE
PREPARATION:	30	MINUTES
REST:	30	MINUTES
TOTAL TIME:	1	HOUR

RICOTTA RAVIOLI

200 g (1 3/4 cups) flour type 00

100 g (3/4 cup) Semola flour

3 M eggs

500 g (2 cups) Ricotta cheese

20 g (1/4 cup) grated Parmesan cheese

1/2 tsp grated nutmeg

1 tsp grated lemon zest

1 tsp olive oil

MAKE THE DOUGH

Add both flours to a bowl. Make a well and break the eggs in the middle of the flour. Using a fork, mix the eggs, gradually adding the flour from the sides to make a dough. Transfer to a working surface and knead into a smooth dough with your hands. Wrap in clingfilm or transfer to a freezer bag and place in the fridge for at least 30 minutes or overnight.

STUFFING

Combine Ricotta, grated Parmesan, grated nutmeg, grated lemon zest, and olive oil in a bowl. When combined, season with salt and pepper and refrigerate until needed. Optionally, transfer the filling to a pastry bag for easier ravioli filling. A teaspoon will work, too.

TOOLS AND EQUIPEMENT

bowl

clingfilm

pastry bag (optional)

pasta machine or rolling pin

knife

pot

Sponsored ROLL OUT THE DOUGH

Remove the pasta from the fridge and cut into four parts. While working with one piece of dough, make sure to have the rest covered with a kitchen towel or wrapped in clingfilm. For the rolling, use a pasta machine or rolling pin. Lightly dust the dough with semola flour. Starting at the lowest (thickest) setting, add one piece of the dough through the machine, turning the handle with one hand and holding the dough as it comes through the machine with the other. Then, turn the setting to the following thickest setting and pass the pasta through the machine again. Do this until the pasta passes through the second to last setting. Don't skip the steps, or the pasta may break.

RICOTTA RAVIOLI

Cut the rolled-out pasta into 10 centimeters or 4-inch thick strips. Add a generous teaspoon of Ricotta filling at equal

intervals of 5 centimeters (2 inches) along the bottom part of the pasta stripe. Fold the rest of the pasta dough over the filling and carefully press down to close the pocket and remove any air. Repeat the process until you use all the ingredients. Cut into square ravioli with a ravioli cutter or a knife.

COOK

Pour the water into a pot and place over high heat. Season with salt and bring to a boil. Add the ravioli and cook for 3 - 4 minutes. Drain the ravioli and serve with a sauce of your choosing.