RECIPE AND INSTRUCTIONS:

Pasta Dough

3C/375g Flour
1/2 tsp. salt
2 Eggs
1/4C/50ml olive oil
1/2C/120ml water
Flour for dusting

In a medium size mixing bowl, crack eggs and beat with a fork. Add water, oil and salt and mix together.
Add 1 cup of flour blend with fork until mixed. Repeat mixing in one cup of flour at a time. Knead together until the dough is firm but not sticky. Dust large surface with flour to roll out your dough with a rolling pin. Roll pasta dough until thin and translucent. Dust lightly with flour. Use the ravioli maker or press as a template to cut out strips for both the top and bottom of ravioli. You should get 4 rectangular strips each about 12" x 4".

Ravioli Filling

Images below were made using a mixture of equal parts: 1/2 cup of ricotta cheese, 3 cheese Italian, cheddar cheese and sausage. Mix in 2 eggs, salt and pepper to taste. After ravioli's are cooked, top with marinara sauce and parmesean cheese. Try variations of fillings including meats, pumpkin, squash, pesto, artichoke hearts, spinach, and mushrooms.

1. Place one strip of dough over the frame.
2. Press dough into frame with the indented tray.
3. Fill pouches as desired. Place a second strip of pasta dough over strip with filling and press strips together with your fingers.
4. Seal by running a rolling pin over the top of the dough covered frame, gently at first and then increase pressure until the zig-zag edges of the frame are visible through the pasta.
5. Remove ravioli from frame by tapping on counter.
6. Trim out squares using a ravioli wheel or knife. Remove excess dough and re-roll. Repeat procedure until dough and filling are used. Place ravioli on a heavily floured cookie sheet and let dry for 1 hour. Turn over and let dry another hour. (Ravioli may be frozen at this point). Thaw before cooking. Cook ravioli 8 minutes or until tender (cooking time will vary with thickness of dough). Drain. Serve with tomato sauce or sage butter sauce depending on your filling.

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