

Heart-Shaped Ravioli

INGREDIENTS

- For the pasta dough:
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- 1 2/3 cups flour (00 or AP)
- 2/3 cup semolina flour
- 3 eggs
- 1 tsp salt
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- For the filling:
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- 1 lb ricotta (full-fat)
- 2 eggs
- 2 cups grated Parmesan
- 3 TBSPs dried breadcrumbs
- Zest from one lemon
- Salt, pepper and garlic powder to taste



DIRECTIONS

- Place all the ingredients for the dough in a stand mixer bowl.
- Mix with dough hook until a dough ball is formed.
- If mix is dry, add a tablespoon or two of water.
- Remove dough from mixer and knead by hand on a lightly floured surface for a couple minutes or until dough is elastic and smooth.
- Wrap in plastic film and set aside.
- Meanwhile, mix all the ingredients for the filling.
- The filling should be creamy and not runny.
- Set aside.
- Unwrap the dough and cut it in half.
- Using a pasta machine, roll out the dough into a long and thin strip.
- Place on a floured surface.
- Spoon one tablespoon of filling at a time on the dough strip.
- Make sure to leave space between the mounds of filling.
- Note: the amount of filling will depend on the size of your cookie cutter so plan accordingly.
- Repeat process with rest of dough.

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DIRECTIONS (CONT.)

- Carefully place second layer over the filled layer.
- Press down with your fingers between the mounds to seal the dough.
- Using a heart-shaped cookie cutter, cut ravioli out of the dough, making sure to cut around the filling, not into it.
- Using the tines of a fork, press gently to seal the edges.
- Bring a large pot of water to a boil.
- Add some salt to it, if you'd like.
- Lower heat to bring boil to a simmer.
- Gently drop ravioli, one by one, in the hot water.
- Cook on slow boil for 2-3 minutes.
- Fresh pasta cooks quickly, but check for doneness.
- Pasta should be Al dente.
- Drain carefully and serve with your favorite sauce.

Heart-Shaped Ravioli continued....

NONNA'S TIPS

- There are many instructional videos on how to make homemade pasta sheets, either with a pasta machine or stand mixer attachment. Watch one to brush up on your skills.
- Feel free to change the filling to your liking. I decided to share with you the basic filling but you can add diced, cooked shrimp; diced ham or prosciutto; crumbled, cooked sausage; or anything else you like. Just remember to keep the consistency of the filling firm.
- Homemade ravioli are delicious on their own so no need to serve with heavy sauces. Even a simple butter with garlic and sage quick sauce will do. Just melt some butter in a little olive oil. Add sliced garlic and sauté until golden. Add sage leaves and shut off heat. Add drained ravioli and stir gently to coat.