

YUMMY CHEESE FILLED RAVIOLI!



There are so many types of ravioli! This is a basic cheese recipe that is just oh-so-yummy!

Bakers Buzzin
CHILDREN. LOVE. COOKING.

Ingredients

- 1/2 pound ricotta cheese (8 ounces)
- 1/2 cup grated parmesan cheese
- 1 egg
- 1 egg beaten with 2 Tbsp water added
- 1/2 tsp parsley flakes
- Salt and pepper to taste
- 1 pound pasta dough (Pasta Buzzini recipe)



Instructions

- In a bowl, combine ricotta cheese, parmesan cheese, 1 egg and parsley flakes
- Season with salt and pepper, mix and set aside.
- Using the pasta buzzini recipe, roll out long sheets of pasta about 1 1/2 inch wide and 1/8" - 1/16" inch thick (#6 on pasta machine) & place long sheets on a floured surface.
- Find the halfway point of the pasta sheet but do not cut.
- Brush egg/water mixture over one half of the pasta sheet.
- On top of the egg brushed side add teaspoons of ravioli filling about 1 inch apart.
- Fold the unbrushed side of the pasta sheet up and over the brushed side.
- Press all edges firmly pushing out all air and forming a pocket for each ravioli.
- Cut each ravioli halfway between each pocket using a ravioli cutter or other wavy cutter forming a square.
- Place on a floured baking sheet and cover until all ravioli are finished.
- To a pot of boiling water (with an adults hep), add all ravioli and stir gently until pasta is al dente about 5 minutes.
- Drain ravioli and serve with your favorite pasta sauce and parmesan cheese!

Makes 35-45 1 1/2" ravioli