

Ravioli

Making your own pasta dough is quick and easy!

Making pasta by hand is only a ten minute process.

If use an electric mixer with a dough hook or food processor, follow manufactures directions.

Ricotta Pasta Dough by George Hirsch

3 1/2 to 4 cups all purpose
King Author flour, variable
10 ounces Ricotta, well drained
2 whole eggs, beaten
1 egg yolk, add to beaten eggs
1/4 teaspoon salt

To Mix By Hand:

Mound 3 1/2 cups of the flour and salt in the center of a large wooden cutting board or use a large deep bowl. Make a well in the middle of the flour, add the ricotta and eggs. Begin to mix all ingredients by hand folding the flour round and round.

The dough will come together when half of the flour is incorporated. At this point, start kneading the dough with both hands, using the palms of your hands.

Once the dough comes together, remove the dough from the bowl and scrape up and discard any leftover bits.

Lightly flour the board and continue kneading for 6 more minutes. The dough should be elastic and a little sticky. If too sticky add a little more flour.

Wrap the dough in plastic, refrigerate overnight or allow to rest for at least one hour. Because of the eggs, the Ricotta Dough should be cooked or frozen within three days.

Roll or shape as desired. From here you can prepare ravioli, fettuccine, pappardelle, or endless variety of shapes.

Divide the dough into four pieces. Lightly dust a large wooden board with flour and roll slightly by hand, repeat dusting with flour flipping dough over as you make it thinner and thinner. The trick is to use just the right amount of flour, too little it will stick, too much and the pasta will become tough when cooked.

A pasta dough machine with metal rollers and cutters is ideal to give you variety of options. But with a little practice by hand, you'll roll the dough like a pro.



Recipe

For Ravioli Filling Recipe

TIPS:

- Uncooked ravioli will freeze well for a two months, when stored flat in single layers.
- Make mini ravioli for soups.

