

Ravioli

Dough

2 cups of '00' flour

Pinch of salt

3 eggs

5 egg yolks

1 tablespoon of olive oil

Filling

2 lbs Impastata cheese

1 cup finely grated Pecorino Romano cheese

½ cup chopped parsley

Prepare dough. Put the flour in a pile on a work surface. Make a deep, wide well in the center and pour in the eggs, olive oil, and salt. Begin mixing the eggs with a fork, staying in the center and being careful that the eggs don't breach the wall. Little by little, mix in flour from the sides until the dough starts to move as a unit and is too stiff to mix with a fork. Continue mixing by hand, incorporating more flour to stiffen the dough.

Wash and dry your hands. Knead the dough on the lightly floured surface until it's a smooth, homogenous ball of dough, firm but resilient, neither too dry nor too soft, about 10 minutes; it should no longer stick to the surface. Poke it and it should spring right back; press your finger into the center and it should feel just a bit tacky. If it's very sticky, knead in more flour. If too dry add a tablespoon of water.

Wrap the dough in a sheet of plastic wrap and allow to rest for at least 20/30 minutes.

Prepare filling by adding all ingredients into a large bowl and mixing until fully incorporated.

To make the ravioli:

Dust a large rimmed baking sheet with cornmeal. Set pasta maker to thickest setting; dust lightly with flour. Divide dough into 4 pieces. Working with 1 piece at a time and keeping remaining dough covered with a damp kitchen towel as you work, flatten dough into a narrow rectangle (no wider than mouth of machine); pass through rollers. Fold dough as needed to fit and roll again. Repeat without folding, adjusting machine to thinner settings after every pass and dusting with flour if sticky, until pasta is 1/16" thick (or until you reach the 2nd to thinnest setting on the pasta machine).

Lightly dust work surface with cornmeal to place the rolled out dough on.. Make small indentations on the dough, laying out the ravioli to be filled. Spoon 1 Tbsp. of filling onto the center of each imprint. Using your fingertip, lightly wet around each mound. Top with second dough strip; use fingertips to press dough around each mound to seal, then firmly press outward toward edges to push out any air pockets.

Cut out each ravioli with cookie /ravioli cutter. Transfer to prepared sheet, dust with cornmeal, and cover loosely with plastic wrap. Repeat with remaining dough and filling.

Working in batches, drop ravioli in boiling salted water. Cook ravioli, stirring occasionally, allow ravioli to float to the top, then cook for an additional 3ish minutes. Using a slotted spoon, transfer ravioli to a plate. Spoon Bolognese sauce onto ravioli, garnish with fresh basil and grated parmesan Reggiano cheese