

Ravioli



Ingredients:

Dough for ravioli:

3½	c	All-purpose Flour, sifted
4	med	Eggs, beaten
4-5	T	Water
1	T	Salt

Stuffing for ravioli:

300	gm	Spinach
½	kg	Beef, Pork, or combination; ground
½	c	Parmesan cheese, grated
2	clv	Garlic, finely minced
3	med	Eggs, beaten
1	pn	Black Pepper
1	pn	Nutmeg, freshly ground
½	ts	Salt

Sauce for ravioli:

360	ml	<i>Nana</i> Pasta Sauce (any flavor)
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Preparation:

Dough for Ravioli:

Place flour onto long pastry board. Make a well in the center and drop the eggs in. Add water, a little at a time, and the salt. Blend together and knead until smooth and elastic. Cover and let stand for 30-minutes. Divide dough into 4 parts. Roll out the dough using a rolling pin until it is very thin, about as thin as you can make it. Or use a pasta machine. Spread the dough out on a flat surface.

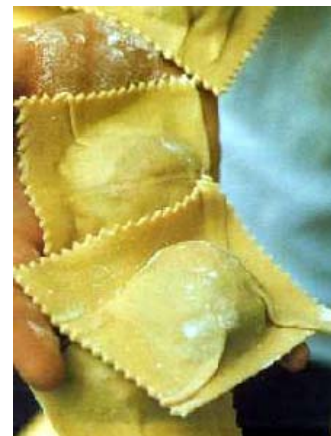


Stuffing for Ravioli:

Wash the spinach well. Cook spinach until tender, drain and chop fine. Mix with meat, parmesan cheese, garlic, eggs, pepper, and nutmeg. Add salt. Mix well.

Assembling Ravioli:

Lay out a flat sheet of ravioli dough. Make rows of 1-teaspoon sized mounds of stuffing on the rolled-out ravioli dough. The mounds should be 2-inches from the outer edge of the dough and 1½-inches apart.



When a sheet is complete, cover by laying another piece of thinly

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rolled dough on top. Press firmly between the mounds of stuffing with the side of your hand to seal the edges. Singulate the ravioli by cutting along the length and in the seal between mounds with a pastry wheel cutter. Continue until all dough and stuffing are used. Separate ravioli and allow to dry for at least 40-minutes.

Cooking Ravioli:

When ready to cook, place ravioli in boiling salted water and cook 12-minutes. Drain in a strainer, handling carefully and place in a warm bowl. Spoon *Nana* Pasta Sauce over the ravioli and sprinkle with grated Parmesan.

Refrigerate any uncooked ravioli for the next day, or you can freeze them for future use. You can also deep-fry them and serve as an appetiser or snack, along with *Nana* Pasta Sauce as a dip.



Serves 6-8.

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For best results always use *Nana* Pasta Sauce.