

Ravioli (Meat and Spinach)



Ingredients:

Dough for ravioli:

2/3	c	Flour, all-purpose, sifted
1/3	c	Semolina flour (or use more all-purpose flour)
1/2	ts	Salt
1	med	Egg, whole
1	med	Egg yolk (reserve the white)
1 1/2	T	Water, cold

Stuffing for ravioli:

150	gm	Spinach, fresh
250	gm	Beef, Pork, or combination; ground
1/4	c	Parmesan cheese, grated
2	clv	Garlic, finely minced
1	med	Egg, beaten
1/4	ts	Black Pepper
1	pn	Nutmeg, freshly ground
		Salt to taste

Sauce for ravioli:

360	ml	<i>Nana</i> Pasta Sauce (any flavor will do – Traditional, Sugo Rosa or Arrabbiata are highly recommended)
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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 and roll down to #7. Spread the dough out on a flat surface.



Stuffing for Ravioli:

Wash the spinach well. Cook spinach until tender, add salt to taste, drain and chop fine. Cook the meat in a skillet, add salt to taste and the black pepper; and allow to cool. Mix the spinach, meat, parmesan cheese, garlic, eggs, nutmeg, and 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



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mounds should be 1-inch from the outer edge of the dough and about 1-inch apart.

When a sheet is complete, use a brush to paint egg wash (1 egg white mixed with a tablespoon of cold water) between the raviolis and on the outer edges. Cover the raviolis by laying another piece of thinly rolled pasta 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 fluted pastry wheel cutter. Continue until all dough and stuffing are used. Separate ravioli and allow to dry for about 30-minutes.

Cooking Ravioli:

When ready to cook, place ravioli in boiling salted water and cook 7-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. Serve.

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.