

Make It Sweet.

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Pasta Class



This dough is so versatile – you can use it to make ravioli and cut pasta like we are going to do today, but you can use this same dough to make formed pasta and lasagna sheets and so much more.

The dough comes together very quickly and is easy to make and roll just by hand.

- Scale both flours and salt into large mixing bowl
- Stir to combine and make a well in the center
- Break eggs into a ½ Cup measure. Add water to come just up to ½ C. Combine eggs, water and oil in a bowl and stir to break up yolks
- Pour liquid into well in the flour bowl
- Using a fork, start mixing at the flour edge of the liquid to combine
- Keep mixing until all of the flour is incorporated into the dough
- Scrape dough out onto lightly floured work area
- Lightly flour the top and start kneading, incorporating more flour as necessary to keep it from sticking. A tacky dough is fine – just not sticky
- Continue kneading for about 5 minutes until smooth
- Wrap in plastic and rest at room temp for 30 minutes. Any longer than that and place it in the fridge to rest up to 24 hours. It can also be stored in the freezer if longer than 24 hours.
- Divide the dough into 4 pieces. Keep 3 pieces wrapped. Divide the piece in half and roll out each piece using flour and semolina to keep it from sticking – trying to keep them the same shape. The dough should be thin enough to see through it.
- Mark one sheet with ravioli cutter. Place filling in the center of each space – only about 1 Tbsp of filling.
- Brush egg wash around the edges. Place the other piece of dough on top and use the side of your hand to enclose the filling.
- Cut with the ravioli cutter and place on semolina dusted sheet pan. Store in the fridge for up to 24 hours. Any longer than that – store in the freezer.
- Cook in a big pot of boiling salted water – about 7 minutes for ravioli and about 3 minutes for noodles

Dough Ingredients

140 g (1 C) 00 Flour (can sub cake or AP flour)
60 g (1/2 C) AP Flour
1/2 tsp Kosher or Sea Salt
2 Large Eggs
1 oz (2 Tbsp) Olive Oil
Water

Egg Wash
1/2 Large Egg
1 Tbsp Water

Spinach Filling

10 oz Ricotta Cheese

½ Large Egg

2 Tbsp Parmesan Cheese

1 Tbsp Olive Oil

2 oz Frozen Chopped Spinach

2 oz. Chopped Cooked Bacon

Sautéed Onion and Garlic - optional

Salt and Pepper to taste

- In a large bowl combine ricotta cheese, egg, parmesan cheese – mix well and set aside.
- In a sauté pan, heat the olive oil over medium high heat. Sauté the onion until soft, add the spinach and cook stirring regularly until the spinach is drier and all liquid is evaporated add chopped garlic and remove from heat.
- Combine cheese mixture, spinach and bacon, onions and garlic and mix well. Season with salt and pepper if desired.

Tomato Sauce

1 15 oz Can Crushed Tomatoes

1 C Finely Chopped Fresh Tomatoes

1 tsp Italian Seasoning

½ tsp Garlic Powder

½ tsp Onion Powder

Pinch of Sugar

Salt to taste

- Combine all ingredients in a medium sized saucepan. Heat over medium high heat to a boil. Reduce the heat and simmer for 10 minutes until the fresh tomatoes are softened. Salt to taste.

Another Filling and Sauce Option — *a great one to try sometime!*

Corn Filling

1# Ricotta Cheese

1 Large Egg

¼ C Parmesan Cheese

1 Tbsp Olive Oil

2 links Italian Sausage, cooked and crumbled

½ Onion Chopped

1# Frozen Corn

2 Cloves Garlic, finely minced

Salt and Pepper to taste

- In a large bowl combine ricotta cheese, egg, parmesan cheese – mix well and set aside.
- Remove casing from Italian sausage. In a sauté pan heat the olive oil over medium high heat. Add the sausage and cook, stirring and using a wooden spoon to break it up. Continue until thoroughly cooked. Remove from the pan and set aside.
- In the same pan, sauté the onion until softened. Remove from the pan and set aside.
- In the same pan, sauté the corn until it is just barely starting to brown in spots. Add garlic and sauté for one more minute, stirring constantly.
- Combine cheese mixture, sausage, onion mix and corn. Salt and pepper to taste.

Pesto Cream Sauce

4 oz. (1 stick) Butter

4 Tbsp Flour

16 oz. Heavy Cream

¼ C Grated Parmesan Cheese

2 Tbsp pre-made Pesto (more to taste)

Salt to taste

- Melt butter over medium heat in a medium sized saucepan. Add flour and stir with a wooden spoon to combine. Heat until very lightly browned.
- Whisk in cream making sure to whisk the flour mixture from the bottom of the pan to combine and bring to a boil. Reduce heat and simmer for 5 minutes to thicken.
- Add parmesan cheese and pesto and stir to combine.
- Add salt as desired.