



Homemade Ravioli recipe

Homemade Ravioli:

This recipe is for one person, remember to duplicate if you are two or triplicate if you are three and so on! Let's Go

Ingredients:

100 grams of 00 flour
1 medium egg
1 pinch of salt

Filling:

Ricotta cheese 200 g.
Parmesan 20 g.
Salt and pepper

Souce:

Butter 40 g.
Sage up to 5 leaves

Equipement:

Rolling Pin
Knife
Fork
Clean flat surface
Pastry wheel
2 Tea spoons

Directions:

Put the flour in the shape of a pyramid and make a hole in the centre, add a **pinch of salt** and put the egg in the middle.

Begin to work the egg with a fork and slowly add the flour, once the ingredients are blended, **knead the dough for 5 minutes**.

Create a **homogeneous dough**, not too hard consistency. With your hands make a cylinder and roll out the dough with a rolling pin, first in one direction and then in the other.

Take care to add the flour when needed so as not to stick the dough to the surface.

At the end of the operation, **divide the strip** and, then, arrange on the long side of the strip small heaps of ricotta and parmesan **already mixed together with pepper** (you can help yourself with a teaspoon). **Place them at a distance of 4 centimeters from each other.** Once you have finished the strip of pasta in order to lay the filling, proceed to fold the strip of free dough, so as to cover the stuffing balls well.

At this point, **press your fingers around the filling so as to let the air escape and seal your ricotta and parmesan ravioli well** (prevent them from opening and the filling from escaping during cooking)

Then cut the ravioli with the wheel and, as they are ready, place them on a floured cloth. Once the cropping operation is over, place a saucepan with plenty of salted water (you can add a drizzle of oil to the boiling water so that the ravioli does not stick), dip the ravioli and **cook for a few minutes**, (ravioli will be cooked when they rise to the surface).

At this point take your ravioli with the aid of a slotted spoon **melt the butter in a pan**, add the ravioli and sage in that pan and toss them together for a few seconds and **ECCO QUA!** Add parmesan on top and everything is ready! **YUMMY!**

We are too curious! We want to know the progress of our little chefs so tag us on your instagram stories or post!