



WEEKDAYS 1et/12pt/c



## Mario Batali's Fresh Ricotta and Egg Ravioli with Brown Butter

| skill level     | time             | servings | cost      |
|-----------------|------------------|----------|-----------|
| <b>moderate</b> | <b>60-120min</b> | <b>8</b> | <b>\$</b> |

Contributed by: [Mario Batali](#)

Nothing tastes better than fresh pasta in a savory sauce! Try this ravioli recipe tonight!

Cost per Serving: \$2.20&gt;

Total Cost: \$17.56

### ingredients

#### Ravioli:

1 pound Fresh Ricotta (about 2 cups)  
 3/4 cup Freshly Grated Parmigiano-Reggiano  
 1 teaspoon Kosher Salt  
 1 teaspoon Sugar  
 1 teaspoon Freshly Grated Nutmeg  
 3 tablespoons Heavy Whipping Cream (plus more as needed)  
 Semolina (for dusting)  
 Basic Pasta Dough  
 All-Purpose Flour (for dusting)  
 8 Extra Large Eggs  
 1/4 cup Pancetta (Minced)

#### For the Finishing and Serving the Pasta:

Kosher Salt  
 1.5 cups Unsalted Butter (3 sticks)  
 18 Fresh Sage Leaves  
 Parmigiano-Reggiano (for grating)

#### Basic Pasta Dough:

2 1/4 cups All-Purpose Flour (plus more for dusting)  
 3 Extra Large Eggs  
 6 Extra Large Egg Yolks

### kitchenware

- Measuring Spoons
- Measuring Cup (set)
- Chef's Knife
- Mixing Bowl
- Plastic Wrap
- Saute Pan
- Spatula (slotted)
- Slotted Spoon
- Mixing Spoon
- Parchment
- Brush
- Sheet Pan
- Microplane

### steps ingredients per step instructions

1

2 1/4 cups All-Purpose Flour (plus more for dusting)  
 3 Extra Large Eggs  
 6 Extra Large Egg Yolks

**Basic Pasta Dough:** Put the flour, eggs, and egg yolks in the bowl of a standing mixer fitted with the paddle attachment and mix on low speed until the dough comes together. Turn off the mixer, remove the paddle attachment, and replace it with the dough hook. Scrape down the sides of the bowl and beat the dough with the dough hook on medium speed until it forms a ball, about 5 minutes. Dust a flat work surface with flour. Turn the dough out onto the dusted surface and gently knead it for 20 to 25 minutes, until the ball begins to feel elastic and the surface of the dough feels smooth and silky. Wrap the dough in plastic wrap and

refrigerate to rest for at least 45 minutes and up to overnight before sheeting it (any longer and the dough will discolor).

2

1/4 cup Pancetta (Minced)

**For the Ravioli:** Mince pancetta and cook in a medium saute pan until cooked through, 3-5 minutes. Transfer cooked pancetta to plate lined with paper towel before adding to ricotta mixture.

3

1 pound Fresh Ricotta (about 2 cups)  
3/4 cup Freshly Grated Parmigiano-Reggiano  
1 teaspoon Kosher Salt  
1 teaspoon Sugar  
1 teaspoon Freshly Grated Nutmeg  
3 tablespoons Heavy Whipping Cream (plus more as needed)

Combine ricotta and Parmigiano-Reggiano in a medium bowl, and sprinkle with the salt, sugar, and nutmeg. Stir to combine the seasonings with the cheese. Stir in the cream, adding more if necessary to obtain the consistency of soft-serve ice cream. (You can make the filling up to two days in advance. Transfer it to an airtight container and refrigerate until you are ready to assemble the ravioli.) Scoop up 1/3 cup of the ricotta filling and form it into a disk about 1/2 inch high and 2 1/4 inches in diameter. Set the disk on a plate and repeat, forming the remaining ricotta into a total of 8 disks. Set them aside while you prepare the dough for the ravioli.

4

Semolina (for dusting)  
Basic Pasta Dough  
All-Purpose Flour (for dusting)  
8 Extra Large Eggs

To make the ravioli, cut eight 4-inch-square pieces of parchment and dust two baking sheets with semolina. Roll the dough out to the third thinnest setting on a pasta sheeter, stacking the sheets of dough on one of the parchment-lined baking sheets. When you have rolled out all of the dough, dust a flat work surface with flour and lay one sheet of the dough on the floured surface. Place three or four ricotta disks on the dough, leaving 4 inches between each disk and 1 1/2 to 2 inches of dough on all the sides of the outer disks. Use the back of a spoon or your fingers to make a crater deep enough to hold an egg yolk in the center of each disk. Separate one egg, reserving the white and carefully sliding the yolk into one crater. Repeat, filling the remaining 2 or 3 disks in the same way (you don't need to reserve any more whites). Lay a second sheet of dough directly behind the first and use a rolling pastry cutter, starting at the edge of the dough nearest your body and moving in a straight line directly away from you, making one long cut through both sheets of dough between two disks of ricotta. Continue making cuts down the sheet of dough between the disks. Using a pastry brush, brush egg white around each cheese disk. Lift one segment of dough from the back sheet and lay it on top of the corresponding front segment of dough. Without lifting the raviolo, cup both hands around the cheese so that the wedges of your pinky fingers press down around the cheese, sealing the raviolo closed. Repeat, covering and sealing the remaining ravioli. Use a 3x3" fluted cookie cutter or fluted pastry wheel to cut each raviolo, discarding the scraps of dough around it. Place the ravioli on the prepared baking sheet and repeat, assembling the remaining ravioli in the same way. Cover the baking sheet with plastic wrap and refrigerate until you are ready to boil them, or for up to 8 hours.

5

Kosher Salt

Fill two wide pots with 6 quarts of water each. Add 6 tablespoons of salt to each pot and bring to a boil over high heat. Have a slotted spatula or slotted spoon and a clean dishtowel handy for lifting the ravioli out of the water.

6

Remove the ravioli from the refrigerator and, one at a time, lift the parchment holding each raviolo off the baking sheet and gently drop the raviolo with the paper into the water, adding 4 ravioli to each pot. (The parchment will quickly separate and will be easy to remove from the water.) When you have dropped all the ravioli, remove and discard the parchment paper, partially cover the pots to return the water to a boil quickly, and keep it boiling. Cook the ravioli for 4 minutes.

7

Sage Leaves  
Parmigiano-Reggiano (for grating)

With a clean dishtowel in one hand and a slotted spoon or spatula in the other, lift one raviolo out of the water and onto the dishtowel to blot it dry, and then carefully place it in the center of a dinner

plate. Repeat with the remaining ravioli. Pour the brown butter over the ravioli, dividing it evenly. Place one of the sage leaves on top of each ravioli discarding the remaining leaves. Use a microplane of another fine grater to grade a light dusting of Parmigiano-Reggiano over each raviolo, and serve.



1.5 cups Unsalted Butter (3 sticks)  
18 Fresh Sage Leaves

**Brown Butter Sauce:** While the water is coming to a boil, make the brown butter sauce. Place the butter and sage leaves in a medium saucepan and cook over medium-high heat for 3 to 5 minutes without stirring, swirling the pan occasionally to brown the butter evenly and prevent it from burning, until the bubbles subside and the butter is dark brown with a nutty, toastysmell. Reduce the heat to low to keep the butter warm while you cook the pasta.

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