

H O M E M A D E P A S T A & R A V I O L I

PASTA DOUGH INGREDIENTS (2lb)

- 3 eggs, I used large Vital Farms (pasture-raised/organic)
- 2 cups flour - all-purpose or semolina
- Extra virgin olive oil
- Salt

RAVIOLI FILLING INGREDIENTS (for 1lb of ravs)

- 1 cup ricotta cheese
- ½ cup grated cheese
- 1 egg, Vital Farms
- 1 tbsp parsley
- Salt & pepper

PASTA DOUGH INSTRUCTIONS

[with Kitchen Aid mixer]

1. Place flour, eggs, a pinch of salt, and a drizzle of olive oil into the mixer bowl.
2. Use the dough hook attachment and mix until the dough comes together.
3. Knead the dough for a few minutes until smooth.
4. Let it rest for at about 30 minutes.

[by hand]

1. Create a mound of flour on a clean surface, make a well in the center.
2. Crack the eggs into the well, add a pinch of salt, and drizzle olive oil.
3. Gradually incorporate the flour into the wet ingredients, then knead until smooth.
4. Wrap the dough in plastic wrap and let it rest for at least 30 minutes.

LINGUINI INSTRUCTIONS

[with Kitchen Aid mixer]

1. Roll out the rested dough using a pasta roller attachment to your desired thickness. Start off with the thickest and gradually work your way down.
2. Cut into linguini strands using the pasta cutter attachment.

[by hand]

1. Roll out the rested dough with a rolling pin to your desired thickness.
2. Cut into linguini strands using a knife.
3. Fill a large pot with water, add salt, and bring it to a boil.
4. Cook the linguini for about 3 minutes or until al dente.
5. Strain the linguini and serve with GRAVY! (the american Italian gravy)

RAVIOLI INSTRUCTIONS

[with Kitchen Aid mixer]

1. Roll out the rested dough using a pasta roller attachment. Start off with the thickest and gradually work your way down.
2. Lay down the pasta sheets and add a dollop of ricotta filling down the line.
3. Line the edges with water.
4. Place another sheet of pasta over it and lightly press around the edges.
5. Use a ravioli cutter to cut the squares or use a knife.
6. Press down the edges with a fork.

[by hand]

1. Roll out the rested dough with a rolling pin.
2. Follow steps 2-6 from the Kitchen Aid instructions.
3. Fill a large pot with water, add salt, and bring it to a boil.
4. Cook the ravioli for about 3 minutes or until they start to float.
5. Strain the ravioli and serve with....GRAVY! (and meatballs)

Love,

Colie