



Ricotta and Basil Ravioli with Roasted Garlic Tomato Sauce

Makes about 50 Ravioli

Ingredients:

Dough:

3 ½ - 4 cup All Purpose Flour
4 XL Eggs
1 Tsp. Olive Oil
Pinch Salt

Filling:

2 ½ cup Ricotta Cheese - drain off excess water
2 each Eggs
½ cup Romano Cheese
4 Tbsp. Basil – chopped fine
To Taste Salt and Pepper
As Needed Roasted Garlic Tomato Sauce

Directions:

1. Combine the dough ingredients and gently blend to form the dough. Knead to work in all ingredients. Cover and rest the dough for 30 minutes.
2. Combine the filling ingredients. Mix well to incorporate all ingredients.
3. Working in small batches, roll the dough until it is between 1/8 - 1/16" thick.
4. Place the dough on a ravioli "mold" or cut into desired size.
5. Lightly brush the dough with an egg wash and then place about a tablespoon of filling into the center of each ravioli. Cover with the top layer of dough and seal the edges.
6. Dust with flour and place on a tray while you continue to form the remaining ravioli.
7. Bring salted water to a boil, boil the ravioli until tender. Drain well and top with the Roasted Garlic Tomato Sauce.