



RICOTTA RAVIOLI

Ingredients

DOUGH

- ½ Cup Flour (plus more for dusting)
- ¼ tsp salt
- 1 egg
- ¼ tablespoon olive oil

FILLING:

- 5 Tbsp ricotta cheese
- 5 Tbsp Parmigiano

Preparation

Put flour and salt in the bowl and mix with your hands. **MAKE SURE THEY ARE CLEAN!** Make a volcano in the middle and put the egg in the center. Mix with hands until looks like dough. Let dough rest while you make ricotta filling.

In a bowl, mix well the ricotta and parmigiano. Put in fridge.

Take dough and roll out with rolling pin, until very thin! Keep a small bowl of water close by. Cut in rectangles, so you can make a square with them. Put a Tbsp of filling off center, and close. You can also but out shapes and put one on top of the other. Make and edge with fork. If they are not sealing, use a little water.

Place in fridge until ready to cook. Cook in boiling water for 3-5 minutes. Use your favorite sauce!

Want to make a red or green pasta!?!? Add a little sauce or pesto to your mix!

