

Three Cheese Ravioli

Serves 4-6

Ingredients for Pasta Dough

- 3 1/2 cups all-purpose flour
- 4 eggs
- Large pinch of salt
- Water as needed if dough is too dry

Ingredients for Filling

- 1/2 cup ricotta cheese
- 1/2 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 tablespoon freshly torn basil
- 1/2 teaspoon dried oregano
- 1/8 teaspoon pepper
- 2 teaspoons salt

Directions for Pasta

1. Add flour, salt, and eggs to a stand-up mixer. Mix on Stir setting until dough forms. Separate dough into 6 pieces. Place dough on a plate, cover with a kitchen towel, and leave in a cool place for 30 minutes.
2. Run each piece of dough through a pasta roller. Reduce the roller setting (to make the dough thinner) after each pass, until you get to the final setting.
3. Drape dough over a clothes rack of something similar for 10 minutes.



Directions for Filling and Assembly

1. Bring a large pot of water to a boil. Season water with salt.
2. In a large bowl, mix together cheeses, basil, oregano, and pepper until well combined.
3. Using a 2" or 3" round cutter, cut out circles from your rolled pasta dough. Place 1/2 tablespoon filling in the center of half of the pasta circles if using a 2" cutter. (The recipe says to use 2 teaspoons filling for a 3" pasta round.)
4. Using your finger, rub some water round the edge of the pasta circle with filling until it's well moistened. Top each filled circle with a second pasta circle. Carefully press down, sealing the edges, and removing any air from around the pasta filling.
5. Take a fork and gently press down around the entire edge of the ravioli with the fork.
6. Gently drop pasta into water and cook for 3 minutes. Pasta will sink and then float when ready. Give the pasta a little stir while it's cooking to make sure it doesn't stick.
7. Drain the ravioli. Serve with your favorite sauce and a little extra Parmesan cheese on top.