

# THE CULINARY

*Playground*



## **Ricotta Cheese Filling**

- 1/2 cup fresh ricotta, drained if wet
- 1/4 cup freshly grated Parmigiano-Reggiano, plus more for serving
- 1 tablespoon egg beaters
- pinch of freshly grated nutmeg
- pinch freshly grated lemon zest
- Salt and freshly ground black pepper
- Optional; 1 T frozen spinach thawed and squeezed dry

In a large bowl combine the ricotta, Parmigiano-Reggiano, egg, nutmeg, lemon zest, salt and pepper and spinach if using. Stir well.

## **Pesto Cream Sauce**

- 3/4 cup basil
- 1 clove garlic, peeled
- 3 tablespoons pine nuts, lightly toasted
- 1/2 cup grated Parmesan cheese
- 1 teaspoon lemon juice
- 1 1/2 tablespoons olive oil
- 1/2 Cup Heavy cream
- 2 tablespoons butter

In a food processor, combine the basil, garlic, pine nuts and parmesan. Once finely minced, drizzle on the lemon juice and olive oil and mix again. Set aside. Heat cream and butter until melted. Add pesto mixture and stir until combined and heated through.

Pour over ravioli or store tightly covered for up to 2 days or freeze.

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## Basic Egg Pasta Dough

3/4 cup plus 2 T 00 flour, spooned and leveled, plus more for dusting  
1/2 teaspoon salt  
1 egg and 2 egg yolks  
1 Tablespoon olive oil

Whisk flour and salt into a bowl and make a well in the center. Crack egg into a separate bowl, remove any shell, and add whole egg to well. Next add egg yolk - beginners can easily separate yolk from white by cracking egg very gently into separate bowl (making sure not to bust yolk) and scooping out just yolk with a gentle hand. Let white fall into back into egg bowl and add just yolk to the well. Repeat for 2nd egg yolk. Add oil to well and whisk egg in oil with fork in the well. Continue to whisk, gradually adding flour from the edges of well into the eggs. When the mixture becomes difficult to stir with a fork, take the dough out of the bowl and use your hands to knead the dough on the tabletop until it is smooth, about 8-10 minutes. If dough is sticky add flour by the pinch. If dry, add water by the drops. Wrap kneaded dough tightly in plastic wrap, and let rest at room temperature for at least 20 minutes.

When the dough has rested, process through a pasta machine to thinnest sheet. Cut out circles, getting the most out of dough. Place a teaspoon of filling in center of one circle, leaving a border. Trace the border with a wet finger and lay another circle on top. Press edges of dough together to get a tight seal, making sure to push out air (trapped air can cause ravioli to explode when boiling).

To cook: bring a pot of salted water to a boil and gently add the ravioli to the pot. Cook about 2 minutes, or until the pasta floats to the surface, then add pasta to sauce to finish cooking.