** Reliable Ravioli Recipe**

**Things you will need:**

- 3 cups flour -Silicone basting brush

- 5 eggs -Additional cutlery needed

-¼ cup water -Ravioli stamp/Fork

-16 oz. Ricotta -Cookie cutter/cup

-Extra flour -One egg yolk (for egg wash)

-½ tsp salt -1 clove of garlic (for filling)

-Pasta maker -Salt & Pepper (for filling)

-Tbsp. olive oil -2 cups Spinach

-Stand mixer (for baking)

**Goal:** To enjoy cooking with friends and creating a memorable meal!

**Step 1**- Put 3 cups of flour, 5 eggs, ¼ cup of water and 1 tbsp. olive oil with ½ tsp of salt in your mixer and mix until well combined.

**Step 2-** Sprinkle flour on a large flat work space. Take the dough out of the mixer, and knead on workspace for 10 minutes or until elastic.

**Step 3-** Divvy the dough into four pieces and press down with hand. Feed through pasta maker, put dough through 6 times, each time making the gap smaller by adjusting rollers. Dough should turn out about **⅛** of an inch thick.

**Step 4- (FILLING)** In a bowl put one container or 16 oz of Ricotta, 2 cups of finely chopped spinach, one clove of garlic minced and salt and pepper. Then mix. There is many other recipes on the internet for other varieties of fillings.

**Step 5-** After rolling out your dough, it should be long flat strips of dough about 4 inches wide. Whisk your egg yolk. Brush it all over the dough with the basting brush.

**Step 6-** Use a cookie cutter or cup to cut out circles in the strips. You should have about 45 circles.

**Step 7-** Put a small dollop of the filling in the center of each circle.

**Step 8-** Fold circles in half and press edges down.

**Step 9-** Then use a stamp that matches the size of the circles you cut, press just the sides of the circles down to seal. Or with fork gently press sides with fork to seal.

**Step 10-** Cut off excess pasta that is not part of the seal.

*Now that you’re finished follow the next steps to boil your fresh pasta.*

**Cooking your pasta:**

(Ravioli cooks differently than other pasta types. Please follow these instructions.)

**Things you will need:**

- Large pot - Strainer - Water - Salt

**Step 1-** Put a substantially sized pot on the stove and add water. Add lots of salt. Turn heat on to medium-high. Let it come to a rolling boil.

**Step 2-** Once boiling add all your raviolis and boil until they float to the surface and sit there for about 60 seconds.

**Step 3-** Quickly and carefully pour your raviolis into your strainer while holding it above the sink or a pot. Now serve plain, with a meat sauce of your choice.