



FRESH EGG PASTA RAVIOLI



INGREDIENTS

YIELD approx 500g

6 SERVES - 12 TASTINGS

- 350 g doppio zero (00) pasta flour
- 150 g fine semolina
- 5 eggs

EQUIPMENT

- Mixing bowl
- Wooden spoon
- Pasta machine
- Baking paper



INSTRUCTIONS

MAKING THE PASTA

1. In a medium bowl mix together the flour and semolina. Then make a well in the middle and add the eggs.
2. Using a flat wooden spoon, start to blend in the flour and semolina into the egg mixture.
3. Once combined, continue to blend with the wooden spoon. You may need to add a little water if the consistency is too dry. Eventually, using your hands knead to form a ball of firm dough.
4. Dust the bench top, then take the dough out of the bowl and knead on the bench, approx. 5 - 10 mins, until the dough is smooth and velvety. You may need to add semolina as you knead to stop the dough sticking.
5. The pasta dough is ready when it does not stick to your finger when pressed in the middle. If it does stick, add more flour and continue kneading. Once the dough is at the right consistency, roll into a ball.
6. Rub olive oil onto your hands and lightly coat the ball of dough, then cover with baking paper, then cling film and rest for 30 mins to 1 hour.

ROLLING THE PASTA

7. Divide the pasta into small oval shaped pieces and cover with baking paper to prevent drying out, or place in a tray and cover with cling film.
8. Place a sheet of baking paper under the pasta machine and dust with semolina (flour will make the pasta heavier). Flatten the first segment of pasta so that it is easier to roll through the machine.
9. If easier, feed the pasta through the rollers on the widest setting. Then pass the pasta through setting no 5 to create thin long sheets.
10. Lay the finished sheets on baking paper, dust both sides of pasta sheets with semolina to stop from sticking. Set aside for the filling and construction.

