



Ravioli

Ingredients

Dough

- 2 cups of '00' flour
- Pinch of salt
- 3 eggs
- 5 egg yolks
- 1 tablespoon of olive oil

Filling

- 2 lbs Impastata cheese
- 1 cup finely grated Pecorino Romano cheese
- ½ cup chopped parsley

Instructions

1. **Prepare dough.** Put the flour in a pile on a work surface. Make a deep, wide well in the center and pour in the eggs, olive oil, and salt. Begin mixing the eggs with a fork, staying in the center and being careful that the eggs don't breach the wall. Little by little, mix in flour from the sides until the dough starts to move as a unit and is too stiff to mix with a fork. Continue mixing by hand, incorporating more flour to stiffen the dough.
2. Wash and dry your hands. Knead the dough on the lightly floured surface until it's a smooth, homogenous ball of dough, firm but resilient, neither too dry nor too soft, about 10 minutes; it should no longer stick to the surface. Poke it and it should spring right back; press your finger into the center and it should feel just a bit tacky. If it's very sticky, knead in more flour. If too dry add a tablespoon of water.
3. Wrap the dough in a sheet of plastic wrap and allow to rest for at least 20/30 minutes.
4. **Prepare filling.** Add all ingredients into a large bowl and mix until fully incorporated.
5. **Make the ravioli.** Dust a large rimmed baking sheet with cornmeal. Set pasta maker to thickest setting; dust lightly with flour. Divide dough into 4 pieces. Working with 1 piece at a time and keeping remaining dough covered with a damp kitchen towel as you work, flatten dough into a narrow rectangle (no wider than mouth of machine); pass through rollers. Fold dough as needed to fit and roll again. Repeat without folding, adjusting machine to thinner settings after every pass and dusting with flour if sticky, until pasta is 1/16" thick (or until you reach the 2nd to thinnest setting on the pasta machine).
6. Lightly dust work surface with cornmeal to place the rolled out dough on.. Make small indentations on the dough, laying out the ravioli to be filled. Spoon 1 Tbsp. of filling onto the center of each imprint. Using your fingertip, lightly wet around each mound. Top with second dough strip; use fingertips to press dough around each mound to seal, then firmly press outward toward edges to push out any air pockets.



Bolognese Sauce

Ingredients

- 2 tablespoons olive oil
- 1 carrot
- 1 celery stalk
- 1 onion
- 1 1/2 pounds of ground chuck beef
- 1/2 cup red wine
- 2 tablespoons tomato paste
- 1 28-ounce can crushed tomato
- 1 whole bay leaf
- 1/3 cup whole milk
- Salt & pepper to taste

Instructions

1. Chop the carrot, celery and onion into small pieces. In a medium to large pot add the olive oil and the chopped vegetables, cook the mixture covered on low heat until the onion is transparent.
2. Raise the heat to medium and add the ground beef, stirring and breaking up the meat as it cooks and browns, about 6 minutes.
3. Raise the heat to high and add the red wine and cook until the wine has evaporated, about 2 minutes. Then lower the heat to medium and add the tomato paste. Stir until heated through.
4. Add crushed tomato, the bay leaf, and salt and pepper to taste. Bring the sauce to a boil, then gradually lower the heat to the lowest level.
5. Cook from 1 to 3 hours stirring occasionally. Before serving, remove the bay leaf, add milk, stir and heat through.