



Ravioli with Meat Filling

Village Kitchen @ <https://chailai.us>

Making pasta is not as difficult as I thought, just add a lot of love in doing it, and it will be really rewarding. I recommend that you try this a few times to get a hang of it, and it will be pretty easy.

As in many recipes at Village Kitchen, we like to keep things simple and have no more than basic ingredients that we typically have in our kitchen.



Ingredients

<i>Amount</i>	<i>Adjusted In half</i>	<i>Measurement</i>	<i>Ingredient</i>
314	157	grams	All-purpose flour
144	72	Grams	Semolina (durum) flour
4	2	Large	eggs
1	1/2	TBSP	Olive oil

Directions:

Pasta Dough:

1. Mound the flours on a clean surface, create a well in the center, and place the eggs and oil in the center. Using a fork, whisk the eggs and oil together and slowly start dragging the flour into the egg mixture. If the dough is too dry, you may sprinkle it with a little cold water, about 1 tablespoon at a time, until you have a manageable dough. Knead well by hand until all ingredients are well combined and dough seems smooth and elastic (about 10 minutes). Wrap the dough in plastic wrap or place it in a covered bowl and let it rest at room temperature for at least 30 minutes.

2. Dust a work surface with flour, cut off pieces of dough about the size of any egg. Use a pasta machine to flatten the dough starting from the largest opening and gradually narrowing it to the desired thickness – about 1/8 inch thick.
3. If you have a ravioli plate, it is very helpful. Lay one of the sheets flat on the plate and spoon the filling onto the designated spots. Use a pastry brush to lightly wet the areas one side of the dough to seal. Place a second pasta sheet on top of the first one. Press the dough together to seal the sheets together along



the edges and around the filling, creating little pockets of filling. Cut the ravioli and place them on a plate or baking sheet sprinkled with a little flour to keep them from sticking.

4. Bring a large pot of generously salted water to a boil. Add the ravioli all at once and stir a few times to separate them. Cook uncovered at a gentle boil until the pasta is just tender to the bite, 5 to 6 minutes.
5. While the pasta is cooking, melt the butter with the sage leaves in a small skillet over medium heat until the butter takes on a brown color.
6. Or, you can use tomato sauce.
7. Drain the ravioli immediately through a colander serve at once from a heated serving bowl or in individual pasta plates topped with the butter-sage sauce. Sprinkle with cheese and poppy seeds.

Meat Filling: In 10-inch skillet over medium-high heat, cook **½ pound ground beef**, **1/3 cup minced onion**, **1 garlic clove**, minced, until meat is browned; remove from heat; spoon off juices. /stir in **1 egg**, **¼ cup Parmesan cheese** and **½ teaspoon salt**. Stir ingredients until well mixed.