

# Ravioli with Cheese & Herb



## Recipe By Jaxters

**Ref:** 753

**Heading:** Pasta

**Cuisine:** Italian

**Food Type:** Vegetarian

**No of Portions:** 4

## Ingredients & Prep

400 g 00 flour

4 Eggs med

3 tbsp Water

1/4 tsp Salt

### Filling

400 g Ricotta cheese

120 g Parmesan cheese finely grated

40 g Fresh Basil finely chopped

30 g Fresh Oregano finely chopped

1 Egg med beaten

25 g Butter soft

2 pinch Ground nutmeg

1 pinch Salt

### Garnish

sprinkle Parmesan cheese finely grated

sprinkle Fresh chives chopped fine

sprinkle Fresh Basil leaves

sprinkle Extra virgin olive oil or melted butter

## Suggestion & Tips

You use herbs other of choice.

## Method

**Step 1** - Put the flour & salt in a bowl & mix, then add eggs then bring together to form a soft to firm dough, if too dry add the water in dribs to get the required consistency, then wrap in cling film flatten into a disc & put in the fridge for 1 1/2 hours.

**Step 2** - Mix well all the filling ingredients in a bowl.

**Step 3** - Cut dough in half, then using a pasta roller which is best or use a rolling pin on a floured worktop, roll out 2 thin strips 12 to 14 cm wide, then place a tbsp of the cheese filling in the centre 4cm apart, when wet around the edges with a pastry brush, then lay the other pasta strip over the top of the fillings, push as much of the air out as you can & squeeze edges together.

**Step 4** - Using a knife or a pastry wheel cutter cut into squares, when all done cook ravioli in salted boiling water for 3 mins scoop out with a slotted spoon, plate ravioli & garnish.