

# Beef & Tomato Ravioli



## Recipe By Jaxters

**Ref:** 755

**Heading:** Pasta

**Cuisine:** Italian

**Food Type:** Meat

**No of Portions:** 4

## Ingredients & Prep

400 g 00 flour

4 Eggs med

3 tbsp Water

1/4 tsp Salt

2 tbsp Olive oil

### Filling

350 g Ground beef

1/2 Onion finely chopped

3 Garlic clove grated

120 ml Red wine

1 tsp Dried Oregano

2 tbsp Tomato puree

1/2 tsp Salt

1/2 tsp Freshly ground black pepper

### Sauce

400 g Tomato Passata

250 ml Water

1/2 Onion chopped

2 Garlic clove grated

2 tbsp Tomato puree

1 tbsp Fresh basil chopped

1 tsp Caster sugar

1/2 tsp Chilli flakes (optional)

1/2 tsp Freshly ground black pepper

1/4 tsp Salt

1 tbsp Olive oil

### Garnish

sprinkle Parmesan cheese grated

sprinkle Fresh basil sprigs

## Suggestion & Tips

You can use Pork instead of beef.

## 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** - 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 beef 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, using a knife or a pastry wheel cutter cut into squares & set aside.

**Step 3** - Make the tomato sauce, place onion & olive oil in a frying pan over a med heat, stir & cook onion until soft, then add garlic & cook for a one more minute, the add passata, water, sugar, tomato puree, chilli flakes if used, sugar, salt & pepper, bring to a simmer & cook for 2 mins stirring all the time, when done blend sauce with a stick/hand blender or liquidiser to smooth, then pour back to the pan & add basil stir in.

**Step 4** - Cook Ravioli in the tomato sauce for 2 mins per side, add a little water if too dry to loosen to a cream like constancy.