

Homemade Ravioli Pasta

Ingredients

10 ounces (2-1/4 cups) unbleached all-purpose flour; extra flour for kneading
1 teaspoon kosher salt
1 tablespoon extra-virgin olive oil
4 large eggs, lightly beaten



Directions

- Put the flour and salt in a food processor, pulse to blend.
- With the processor running, pour the olive oil in then slowly pour in the eggs.
- Continue processing until the dough clumps around the blade, about 10 seconds.
- Transfer the dough to a lightly floured cutting board and knead by hand until it's smooth, Few minutes.
- If too sticky, dust with flour.
- Wrap dough in plastic wrap and refrigerate for 30 minutes.
- Unwrap the dough ball and cut it into four equal pieces.
- Take one piece and leave the other three covered in plastic.
- Flatten the dough with the palm of your hand (about 1/2 inch thick).
- Dust the lightly with flour and pass it through pasta roller.
- Fold it in three, dust with more flour and pass it through the rollers again, repeat this step several times.
- Pass through roller several more times reducing the spacing each time.
- Trim the dough if it gets too long to manage.
- When finished rolling to desired thickness, dust with flour and cover.
- Cut your pasta dough into shapes for ravioli, lasagna, etc.
- To shape ravioli, in a small bowl, combine 1 egg and 1 tablespoon water; set aside. Cut rolled dough into 2-inch-wide strips. Brush strips lightly with egg mixture. Leaving a 1/2-inch border around the edges, place about 1 teaspoon of filling at 1-inch intervals on one strip of dough. Lay a second strip of dough, brushed side down, over the first. Using your fingers, press the dough around each mound of filling so that the two moistened strips stick together. Cut dough between filling to make individual ravioli. Repeat with the remaining dough and filling.
- To cook ravioli, in a large pot, bring salted water to boil. Gently drop about one-fourth of the ravioli, one at a time, into the boiling water and stir to prevent them from sticking to the bottom of the pan. Simmer gently for 3 to 4 minutes or until tender.

Storage of dough:

Either before or after rolling into sheets, refrigerated for 24 hours or frozen for up to 1 month,

Thickness suggestion:

For lasagna no thicker than 1/16 inch,

Other types of pasta: fettuccine, linguine or ravioli roll to thinnest setting.