

Meat Filled Ravioli

1 Recipe Pasta Dough

Filling:

7mL olive oil

200g ground beef

1 clove garlic, chopped

125mL ricotta cheese

25mL Parmesan cheese

½ egg yolk

5mL basil

f.g. salt and pepper

Tomato Sauce

1. Heat the oil in a medium skillet. Add the garlic and sauté until lightly coloured, about 1 minute.
2. Add the meat; cook over medium heat, stirring to break up larger pieces, until the liquid evaporates and the meat is brown, 3 to 4 minutes. Drain off the fat; transfer the meat mixture to a medium bowl. Cool slightly.
3. Stir in the ricotta cheese, Parmesan cheese, ½ egg yolk, basil and salt and pepper.
4. While filling cools, rollout the dough to 1/8" thickness and cut into 1.5"x3" rectangles. Place 5mL of filling on each rectangle, fold over and pinch together edges. Place on a cookie sheet, lightly dusted with flour.
5. Bring a large pot of water to a boil. Lightly salt water.
6. Bring tomato sauce to a simmer in a medium saucepan
7. Place ravioli in boiling water until puffy and the edges are al dente, about 6 to 7 minutes if frozen and 4 to 5 minutes if fresh.
8. Place in simmering sauce and serve with more Parmesan cheese.