

Three Cheese Ravioli Recipe

Ingredients:

Pasta Dough

½ cup (125mL) Ricotta cheese
½ cup (125mL) grated mozzarella cheese
¼ cup (50mL) grated parmesan cheese
¼ tsp (1mL) garlic powder
¼ tsp (1mL) pepper
1 Tbsp (15mL) chopped fresh basil
Pinch of salt.

Method:

1. Fill a large pot with water, add salt and bring to a boil.
2. Mix all ingredients (except pasta dough) together until well blended.
3. Make ravioli using pasta maker to roll out pasta sheets and ravioli maker. Or make squares of pasta and fill by hand. Make sure pasta is well sealed.
4. Drop the ravioli in a boiling pot of water and cook for 3-5 minutes or until they start to float. Serve with your favorite sauce.