

MEAT AND CHEESE FILLED RAVIOLI!



There are so many types of ravioli! This one uses meat and cheese that is just oh-so-yummy!

Bakers Buzzin
CHILDREN. LOVE. COOKING.

Ingredients

- 1 cup browned lean ground beef and ground pork
- 1/2 cup ricotta cheese (8 ounces)
- 1/2 cup grated parmesan cheese
- 2 egg yolks
- 1 tsp parsley flakes
- 1/4 tsp salt
- 1/4 tsp pepper
- 1 tsp garlic powder
- 1/4 cup water
- 1 pound pasta dough (Pasta Buzzini recipe)



Instructions

- With the assistance of an adult, briefly chop cooked ground meat in a food chopper or food processor. Just a few pulses is all that is needed. Do not puree.
- In a bowl, combine 1 cup meat mixture, ricotta cheese, parmesan cheese, egg yolks, parsley, salt, pepper and garlic.
- Season with salt and pepper, mix and set aside.
- Using the pasta buzzini recipe, roll out long sheets of pasta about 1 1/2 inch wide and 1/8" - 1/16" inch thick (#6 on pasta machine) & place long sheets on a floured surface.
- Find the halfway point of the pasta sheet but do not cut.
- Using a pastry brush, brush water over one half of the pasta sheet.
- On top of the wet side, add teaspoons of ravioli filling about 1 inch apart.
- Fold the unbrushed side of the pasta sheet up and over the brushed side.
- Press all edges firmly pushing out all air and forming a pocket for each ravioli.
- Cut each ravioli halfway between each pocket using a ravioli cutter or other wavy cutter forming a square.
- Place on a floured baking sheet and cover until all ravioli are finished.
- To a pot of boiling water (with an adults help), add all ravioli and stir gently until pasta is al dente about 6-7 minutes.
- Drain ravioli and serve with your favorite pasta sauce and parmesan cheese!

Makes about 25-30 1 1/2" ravioli