

Ravioli (Sausage, Mushroom & Cheese)



Ingredients:

Dough for ravioli:

2/3	c	Flour, all-purpose, sifted
1/3	c	Semolina flour (or use more all-purpose flour)
1/2	ts	Salt
1	med	Egg, whole
1	med	Egg yolk (reserve the white)
1 1/2	T	Water, cold

Stuffing for ravioli:

1/2	lb	Italian fennel sausage (spicy or sweet), bulk
2	c	Mushrooms, fresh (oyster, button, Italian brown, etc.), sliced <i>Or use 1-cup canned mushrooms</i>
1	c	Ricotta Cheese
1/4	c	Parmesan Cheese, grated
2	T	Fresh Italian Sweet Basil, chopped

Sauce for ravioli:

360	ml	<i>Nana</i> Pasta Sauce (Sugo Rosa, Traditional, or Arrabbiata are recommended)
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Preparation:

Dough for Ravioli:

Mix together the flours and salt in a large bowl. Make a well in the center and then add the egg, yolk, and cold water. Use a fork to break the egg yolks and stir together. Working from the inside of the well out, gradually incorporate flour towards the center, until the dough becomes too stiff for the fork. Then use your hands to finish kneading until the dough becomes smooth and uniform. Cover in plastic wrap and then refrigerate for 1-2 hours.

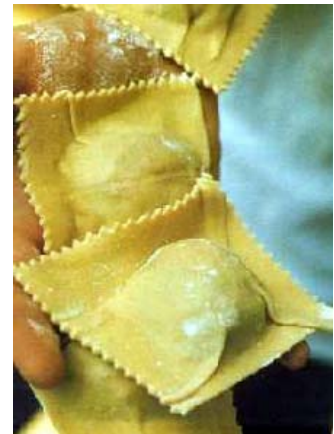
Stuffing for Ravioli:

Sauté the sausage until cooked; allow to cool completely. Sauté the fresh mushrooms in a tablespoon or so of either the sausage grease or olive oil, until most of the water from the mushrooms is evaporated (if using canned mushrooms, squeeze most of the water out, coarsely chop, and set aside).

Be sure the sausage and mushrooms are completely cool, and then put all the filling ingredients into a food processor. Pulse with a metal blade until everything is finely chopped (do not purée).

Assembling Ravioli:

Lay out a flat sheet of ravioli dough. Make rows of 1-teaspoon sized mounds of stuffing on the rolled-out ravioli dough. The mounds should be 1-inch from the outer edge of the dough and about 1-inch apart.



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When a sheet is complete, use a brush to paint egg wash (1 egg white mixed with a tablespoon of cold water) between the raviolis and on the outer edges. Cover the raviolis by laying another piece of thinly rolled pasta dough on top. Press firmly between the mounds of stuffing with the side of your hand to seal the edges. Singulate the ravioli by cutting along the length and in the seal between mounds with a fluted pastry wheel cutter. Continue until all dough and stuffing are used. Separate ravioli and allow to dry for about 30-minutes.

Cooking Ravioli:

When ready to cook, place ravioli in boiling salted water and cook 7-minutes. Drain in a strainer, handling carefully and place in a warm bowl.

Spoon *Nana* Pasta Sauce over the ravioli and sprinkle with grated Parmesan, if desired. Serve.

Refrigerate any uncooked ravioli for the next day, or you can freeze them for future use. You can also deep-fry them and serve as an appetiser or snack, along with *Nana* Pasta Sauce as a dip.

Serves 6-8.



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For best results always use *Nana* Pasta Sauce.