

# FRESH EGG PASTA

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## Ingredients

- 1 lb Bread Flour
- 5 Eggs
- 1/2 fl oz Olive Oil
- Pinch of Salt

## Instructions

1. Mound the flour on a work surface. Make a well in the center and add the eggs, oil, and salt.
2. Working from the center outward, gradually mix the flour into the eggs to make a dough.
3. When it is firm enough to knead, begin kneading the dough, incorporating more flour. If the dough is still sticky when all the flour is incorporated, add more flour, a little at a time. Knead well for at least 15 minutes.
4. Cover the dough and let it rest at least 30 minutes.
5. Cut the dough into 3–5 pieces. Set the rollers of a pasta machine at the widest opening. Pass the pieces of dough through the machine, folding them in thirds after each pass and dusting them lightly with flour to keep them from getting sticky. Continue passing each piece through the machine until it is smooth.
6. Working with one piece of dough at a time, decrease the width between the rollers one notch and pass the dough through them again. After each pass, turn the rollers one notch narrower, dust the dough with flour, and pass it through again. Continue until the dough is as thin as desired. The pasta is now ready to cut into desired shapes and to cook. See below for cutting instructions.

# RAVIOLI FILLING

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## Ingredients

- 1 Cup Crème Fraîche
- 12 Ounces Fresh Spinach
- 1 Egg, Large
- ½ Cup Parmesan Cheese, Grated
- ¼ Cup Garlic, Finely Chopped
- 1 tbsp Olive Oil
- 1 tbsp Kosher Salt
- 2 tsp Black Pepper, Freshly Ground

## Instructions

1. Bring a pot of water to a simmer and place all spinach in water for 30 seconds to blanch it. Strain and instantly run spinach under cool water for 30 seconds. Let spinach dry.
2. Place Crème Fraîche in a fine mesh strainer lined with cheesecloth lightly pressing on the cheese with the back of a spoon to remove excess liquid.
3. Heat a small sauté pan with 1 tbsp of olive oil on medium heat. Sauté the finely minced garlic until aromatic and lightly golden brown.
4. Mix all ingredients in a bowl until evenly incorporated. Cover in plastic wrap and chill for at least 2 hours or overnight.

# RAVIOLI

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**Yield: 32 Ravioli**

## Ingredients

- 2 Cups Ravioli Filling
- 8 Pasta sheets rolled into thin strips measuring 5 inches wide by 9 inches long

## Instructions

1. Bring a pot of salted water to a boil and instantly reduce to a simmer.
2. Lightly dust your work surface with flour and lay out 1 sheet of pasta. Take 2 tbsp of filling and place on pasta every 2 inches.
3. Lay the second pasta sheet evenly over the first pasta sheet with the filling. Lightly mold the top pasta sheet around each section of filling creating light mounds.
4. Using a knife, slice down the middle separating the 2 columns of ravioli. Using the knife, separate each mound from the other to create a total of 8 even raviolis.
5. Using a fork, press the tines into the outer edge to create ridges and seal the pasta around the filling.
6. Place on a sheet tray and repeat steps 2-5 a total of 3 more times to create all 32 ravioli.
7. So as not to overcrowd the pot, place the ravioli in batches into the boiling water for about 3-4 minutes. They should float to the top once finished.
8. Strain and plate, dressing with preferred sauce.