

**Prosciutto Filled Ravioli**  
(Ravioli al Prosciutto e Prezzemolo)

**INGREDIENTS:**

Servings: 2 people

Dough:

|       |       |
|-------|-------|
| Flour | 200 g |
| Eggs  | 2     |
| Salt  | pinch |

Stuffing:

|                                |             |
|--------------------------------|-------------|
| Lean beef                      | 100 g       |
| Prosciutto in one piece        | 75 g        |
| Ricotta cheese                 | 50 g        |
| Dry breadcrumbs                | 25 g        |
| Fresh parsley                  | large bunch |
| Cream                          | 1 tbs       |
| Small onion                    | 1           |
| Small garlic clove             | 1           |
| Olive oil                      | 1 tbs       |
| Salt and freshly ground pepper |             |
| Nutmeg                         | to taste    |

Dressing:

|                    |          |
|--------------------|----------|
| Olive oil          | 2 tbs    |
| Crushed red pepper | to taste |
| Small garlic clove | 1        |
| Pecorino cheese    | 2 tbs    |

Servings: 4 people

Dough:

|       |       |
|-------|-------|
| Flour | 400 g |
| Eggs  | 4     |
| Salt  | pinch |

Stuffing:

|                                |             |
|--------------------------------|-------------|
| Lean beef                      | 200 g       |
| Prosciutto in one piece        | 150 g       |
| Ricotta cheese                 | 75 g        |
| Dry breadcrumbs                | 25 g        |
| Fresh parsley                  | large bunch |
| Cream                          | 2 tbs       |
| Medium onion                   | 1           |
| Small garlic cloves            | 2           |
| Olive oil                      | 2 tbs       |
| Salt and freshly ground pepper |             |
| Nutmeg                         | to taste    |

Dressing:

|                     |          |
|---------------------|----------|
| Olive oil           | 3 tbs    |
| Crushed red pepper  | to taste |
| Medium garlic clove | 1        |
| Pecorino cheese     | 25 g     |

Servings: 6 people

|                                |             |
|--------------------------------|-------------|
| Dough:                         |             |
| Flour                          | 600 g       |
| Eggs                           | 6           |
| Salt                           | pinch       |
| Stuffing:                      |             |
| Lean beef                      | 300 g       |
| Prosciutto in one piece        | 200 g       |
| Ricotta cheese                 | 100 g       |
| Dry breadcrumbs                | 50 g        |
| Fresh parsley                  | large bunch |
| Cream                          | 50 ml       |
| Large onion                    | 1           |
| Garlic cloves                  | 2           |
| Olive oil                      | 2 tbs       |
| Salt and freshly ground pepper |             |
| Nutmeg                         | to taste    |
| Dressing:                      |             |
| Olive oil                      | 50 ml       |
| Crushed red pepper             | to taste    |
| Large garlic clove             | 1           |
| Pecorino cheese                | 25 g        |

Servings: 8 people

|                                |             |
|--------------------------------|-------------|
| Dough:                         |             |
| Flour                          | 800 g       |
| Eggs                           | 8           |
| Salt                           | pinch       |
| Stuffing:                      |             |
| Lean beef                      | 400 g       |
| Prosciutto in one piece        | 275 g       |
| Ricotta cheese                 | 150 g       |
| Dry breadcrumbs                | 75 g        |
| Fresh parsley                  | large bunch |
| Cream                          | 75 ml       |
| Small onions                   | 2           |
| Medium garlic cloves           | 3           |
| Olive oil                      | 3 tbs       |
| Salt and freshly ground pepper |             |
| Nutmeg                         | to taste    |
| Dressing:                      |             |
| Olive oil                      | 75 ml       |
| Crushed red pepper             | to taste    |
| Small garlic cloves            | 2           |
| Pecorino cheese                | 50 g        |

Servings: 10 people

|        |       |
|--------|-------|
| Dough: |       |
| Flour  | 1 kg  |
| Eggs   | 10    |
| Salt   | pinch |

Stuffing:

|                                |             |
|--------------------------------|-------------|
| Lean beef                      | 500 g       |
| Prosciutto in one piece        | 350g        |
| Ricotta cheese                 | 175 g       |
| Dry breadcrumbs                | 75 g        |
| Fresh parsley                  | large bunch |
| Cream                          | 75 ml       |
| Medium onions                  | 2           |
| Small garlic cloves            | 4           |
| Olive oil                      | 3 tbs       |
| Salt and freshly ground pepper |             |
| Nutmeg                         | to taste    |

Dressing:

|                      |          |
|----------------------|----------|
| Olive oil            | 100 ml   |
| Crushed red pepper   | to taste |
| Medium garlic cloves | 2        |
| Pecorino cheese      | 75 g     |

Servings: 12 people

Dough:

|       |          |
|-------|----------|
| Flour | 1 1/4 kg |
| Eggs  | 12       |
| Salt  | pinch    |

Stuffing:

|                                |             |
|--------------------------------|-------------|
| Lean beef                      | 600 g       |
| Prosciutto in one piece        | 400 g       |
| Ricotta cheese                 | 200 g       |
| Dry breadcrumbs                | 100 g       |
| Fresh parsley                  | large bunch |
| Cream                          | 100 ml      |
| Large onions                   | 2           |
| Garlic cloves                  | 4           |
| Olive oil                      | 50 ml       |
| Salt and freshly ground pepper |             |
| Nutmeg                         | to taste    |

Dressing:

|                    |          |
|--------------------|----------|
| Olive oil          | 125 ml   |
| Crushed red pepper | to taste |
| Garlic cloves      | 2        |
| Pecorino cheese    | 75 g     |

**TOOLS:**

Fork  
 Kitchen towel  
 Bowls  
 Wooden spoon  
 Cutting board  
 Chef's knife  
 Skillet  
 Food processor  
 Rolling pin  
 Pasta machine (optional)  
 Teaspoon  
 Pasta wheel

Saucepan

**PREPARATION:**

*Prepare the pasta dough:*

Sift the flour and salt onto a work surface and make a well in the center. Break the eggs into the well and mix it with a fork. Draw in flour from the sides, and continue to mix until it is well-combined. Sprinkle flour over the mixture, and knead it with your hands for 10 minutes until it is elastic but still firm. It may be necessary to add more flour to achieve this. Shape the dough into a ball and cover it with a kitchen towel and let it rest for 15 minutes. Knead the dough again for 5-10 minutes until it is very smooth and pliable. Cover the dough and let rest for 20 minutes.

In the meantime, prepare the dressing:

Combine the oil, chili pepper, sliced garlic in a small bowl. Let rest until needed.

Prepare the filling:

*Dice the meats. Chop the onion. Peel and chop the garlic.* Place them in a skillet with the olive oil. Sauté over moderate heat until translucent. Increase the heat, add the beef, and sauté for 5-6 minutes. Remove from heat and add the remaining ingredients. Season with pepper and nutmeg. Transfer the mixture and any liquid to a food processor. Process until it is smooth. Season. Set aside.

*Roll out the pasta* very thinly, either with a rolling pin or a *pasta machine*.

Cut the dough into 10 cm wide strips. Use a teaspoon and drop small mounds of filling at 5 cm intervals. Moisten the edges of the pasta. *Fold the pasta over* and press between the mounds with your cut hand. Cut between the mounds with a pasta wheel. Press the edges together to seal. Let them rest on a floured kitchen towel for an hour, rotating the pieces 2 or 3 times.

Bring a pot of lightly-salted water to boil to cook the pasta. Cook until the edges are "al dente." Strain and transfer to a serving bowl. Dress with the seasoned oil and Pecorino cheese.