

Prosciutto Filled Ravioli
(Ravioli al Prosciutto e Prezzemolo)

INGREDIENTS:

Servings: 2 people

Dough:

Flour	7 oz
Eggs	2
Salt	pinch

Stuffing:

Lean beef	4 oz
Prosciutto in one piece	3 oz
Ricotta cheese	2 oz
Dry breadcrumbs	1 oz
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	14 oz
Eggs	4
Salt	pinch

Stuffing:

Lean beef	7 oz
Prosciutto in one piece	5 oz
Ricotta cheese	3 oz
Dry breadcrumbs	1 oz
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
Small garlic clove	1
Pecorino cheese	1/4 cup

Servings: 6 people

Dough:

Flour	1 1/4 pounds
Eggs	6

Salt	pinch
Stuffing:	
Lean beef	11 oz
Prosciutto in one piece	7 oz
Ricotta cheese	4 oz
Dry breadcrumbs	2 oz
Fresh parsley	large bunch
Cream	1/4 cup
Large onion	1
Garlic cloves	2
Olive oil	2 tbs
Salt and freshly ground pepper	
Nutmeg	to taste

Dressing:	
Olive oil	1/4 cup
Crushed red pepper	to taste
Large garlic clove	1
Pecorino cheese	1/3 cup

Servings: 8 people

Dough:	
Flour	1 3/4 pounds
Eggs	8
Salt	pinch

Stuffing:	
Lean beef	14 oz
Prosciutto in one piece	10 oz
Ricotta cheese	5 oz
Dry breadcrumbs	3 oz
Fresh parsley	large bunch
Cream	1/3 cup
Small onions	2
Medium garlic cloves	3
Olive oil	3 tbs
Salt and freshly ground pepper	
Nutmeg	to taste

Dressing:	
Olive oil	1/3 cup
Crushed red pepper	to taste
Small garlic cloves	2
Pecorino cheese	1/2 cup

Servings: 10 people

Dough:	
Flour	2 1/4 pounds
Eggs	10
Salt	pinch

Stuffing:	
Lean beef	1 1/4 pounds
Prosciutto in one piece	12 oz
Ricotta cheese	6 oz
Dry breadcrumbs	3 oz
Fresh parsley	large bunch

Cream	1/3 cup
Medium onions	2
Small garlic cloves	4
Olive oil	3 tbs
Salt and freshly ground pepper	
Nutmeg	to taste

Dressing:

Olive oil	1/2 cup
Crushed red pepper	to taste
Small garlic cloves	2
Pecorino cheese	3/4 cup

Servings: 12 people

Dough:

Flour	2 3/4 pounds
Eggs	12
Salt	pinch

Stuffing:

Lean beef	1 1/2 pounds
Prosciutto in one piece	14 oz
Ricotta cheese	7 oz
Dry breadcrumbs	4 oz
Fresh parsley	large bunch
Cream	1/2 cup
Onions	2
Garlic cloves	4
Olive oil	1/4 cup
Salt and freshly ground pepper	
Nutmeg	to taste

Dressing:

Olive oil	1/2 cup
Crushed red pepper	to taste
Garlic cloves	2
Pecorino cheese	3/4 cup

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 4 in wide strips. Use a teaspoon and drop small mounds of filling at 2 in 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.