

RAVIOLI WITH MORTADELLA RICOTTA FILLING

Do you want ravioli like on holiday in Italy? Learn how to make really good ravioli with a mortadella and ricotta filling in just 1 minute (reading time).

With this recipe, you won't be disappointed with the preparation.

I now use this pasta dough for almost all types of pasta such as spaghetti, tagliolini and also for ravioli or tortellini. The advantage of this recipe is that the dough does not stick together during cooking and is firm to the bite.

Nothing makes you happier and more satisfied than freshly made ravioli, especially when it's homemade!

Ingredients for the pasta dough

- 330 g durum wheat semolina (Semola di Grano Duro)
- 210 g egg - consisting of 3 egg yolks and the rest of whole eggs (room temperature)

Ingredients for the filling

- 200 g ricotta
 - 120 g chicken breast, cooked, plucked
 - 50 g Italian mortadella, finely chopped
 - 120 g freshly grated Parmesan cheese, plus an extra portion to sprinkle on top
 - 1 egg
 - salt & pepper
 - 1 pinch of nutmeg
 - 30 g extra butter
 - 30 g salt for the cooking water
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Directions

Filling

1. Mix the ricotta, egg, mortadella, parmesan, chicken breast and a pinch of nutmeg thoroughly in a medium-sized bowl and season with salt and pepper. Chill in the fridge.

Pasta

2. Place the durum wheat semolina on a large work surface and form a well. Add the eggs and knead thoroughly for approx. 10 minutes. Place the dough in cling film in the fridge for at least half an hour.
3. Divide the pasta dough into approx. 8 pieces. Use 1 piece at a time and wrap the remaining pieces in cling film again to avoid dry corners.
4. Pass the piece of dough through the pasta machine on the highest setting, then fold: Fold in one third of the dough from one side, fold the other side over it – the dough is now in 3 layers.
5. Repeat the process 3 times. Let through, fold, let through.
6. Gradually reduce the setting of the pasta roller, pass the dough through all the stages. The result is a long, thin sheet of dough.
7. Dust the pasta board with flour and place a pasta sheet on it. Pour the filling into the moulds and place another pasta sheet on top.
8. Gently press out the air around the filling. Roll firmly with the small rolling pin and then 'knock out' the ravioli.
9. Place the ravioli on a baking tray lined with floured baking paper.
10. Put a large pan of water on to boil. When it boils, add salt.
11. At the same time, melt the 30g butter in a large pan over a medium heat. Place the ravioli in the water. After about 1-2 minutes, they will float to the surface and are cooked.
12. Remove immediately with a slotted spoon, drain briefly and place in the buttered pan. Toss. Done. Serve immediately on warmed plates. Sprinkle with Parmesan cheese if desired.

▷ Variations of the filling:

Replace chicken with pork and/or Parma ham

or replace the meat with cooked spinach and a combination of lemon zest and a few drops of lemon juice.

