

## **Tim Urbanic's Cheese & Herb Ravioli**

### **Pasta Ingredients:**

In a large bowl - combine  
3 C unbleached all-purpose flour  
½ C Semolina flour  
1 tsp salt

Add to flour in bowl:

2 large lightly beaten eggs  
1 Tbs olive oil  
½ C dry white wine or water

### **Directions:**

Using fingers or very slow mixer with dough hook, blend egg mixture into flour until smooth and soft, but not sticky. If too dry, moisten slightly with more wine or water. If too moist, add more flour. Knead the dough until the gluten develops and it is elastic. Cover with plastic or an inverted bowl and let rest for 30 minutes.

### **Filling Ingredients:**

1 ½ C ricotta cheese (any liquid drained off)  
1 C fontinella cheese  
¼ C romano cheese  
¼ C shredded mozzarella cheese  
¼ C finely chopped scallions  
¼ C parsley  
¼ C fresh basil  
½ tsp (1 clove) garlic, finely minced  
1 large egg white, lightly beaten  
salt & pepper to taste

### **Directions:**

Roll out the dough in long sheets (on thinnest setting of hand-cranked pasta machine). Make 2 sheets one for bottom & one for top of the ravioli. Lay them side by side on floured surface. On the bottom sheet, place heaping teaspoons of cheese filling, 1" apart. Brush the spaces between the filling with ½ water & ½ beaten egg white mixture. This helps the top sheet adhere to the bottom.

Place the top sheets over the filling on bottom sheet. With fingers, press top sheet to bottom, circling the pockets of cheese. Work at getting most of the air from the pockets, and sealing the cheese pockets tightly against the bottom sheet. With a pastry cutting wheel, cut the rows of cheese-filled pasta into individual ravioli. Place ravioli on floured cookie sheet & refrigerate up to 24 hours, or freeze for up to 1 month. Makes 6 dozen.

Drop individual ravioli into simmering pot of water (not a rolling boil). Do not overcrowd. Usually when ravioli float to the top, they are done. Frozen ravioli need a few more minutes. Serve with favorite tomato sauce or simple sage butter cheese sauce.