



## Cheese Ravioli

### Ingredients:

!Fresh pasta:

800 grams white flour (28 1/4 ounces or 1 3/4 pounds)

200 grams semolina flour ( 7 ounces) \*

10 eggs

salt

!Filling:

500 grams fresh ricotta cheese (2 1/4 cups)

3 Tb. Parmigiano Reggiano

salt, pepper

1 egg

!Topping

White truffle (10 grams per person or 1/3 ounce per person)

Butter for seasoning

### Directions:

Prepare the filling by mixing the ricotta in a bowl with the egg, a teaspoon of salt, a twist of pepper and 3 tablespoons of grated Parmesan cheese.

Pour the flour on the table and make a well in the center of it. Break the eggs in the center and add a 1 teaspoon salt. Then start mixing the eggs and add some flour little by little - first with a spoon, then with your fingers.

When eggs and flour are well mixed, knead the dough with both your hands until it is homogeneous and smooth.

Divide the dough into balls (big as a fist), that you can roll out with a

rolling pin (mattarello) or the pasta-machine. Most important is that the dough appears very thin.

Then obtain circles (or squares if you prefer) from the dough. Use a 3 or 4 inch round biscuit cutter.

Put 1 scant teaspoon of the filling in the center of each circle and close the ravioli pressing the edge with your fingers. Wet edges if needed. Try not to get air inside.

Cook ravioli in boiling water, about 3 minutes or until ravioli rises to the surface.

Drain in colander and season with butter to taste.

garnish with cleaned, shaved truffles.