

PASTA DOUGH

2 $\frac{3}{4}$ cups Flour
3 Eggs
1 Tbsp Olive Oil
1 tsp Salt
1/4 cup Water

1. In a food processor add the flour, salt, eggs and oil, pulse until coarse crumbs form.
2. With the motor running, add the water and mix just until the dough comes together (dough will be sticky).

OR

- A. On the counter of your workstation pour the flour into a mound.
- B. Make a well in the center and add the eggs, olive oil and salt. With a fork start stirring the slowly incorporating the flour from the outsides in.
- C. Have a partner drizzle in the water slowly as you mix.

3. Dump on a well- floured surface and knead it until it's no longer sticky.
 4. Cover with bowl and allow the dough to rest for 30 minutes.
 5. Cut the dough into 8 equal pieces and shape each piece into a sheet of pasta, either with a pasta machine according to the manufacturer's instructions.
 6. Place them on a sheet pan lined with parchment paper and sprinkled with semolina.
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Sausage Ravioli Filling

1/4 lb.	Italian sausage, casing removed
3/4 cup	spinach leaves, chiffonade
1	egg yolk, lightly beaten
1/3 cup	ricotta cheese
1 tsp.	snipped fresh sage or 1/4 tsp. dried sage, crushed
1/8 tsp.	grated whole nutmeg

1. In a large skillet, cook sausage over medium-high heat until brown, using a wooden spoon to break up sausage as it cooks.
2. Stir in spinach; cook and stir until wilted.
3. Drain off fat.
4. If mixture is too coarse to stuff ravioli, transfer to a food processor or blender; cover and process or blend with several on/off pulses until chopped.
5. In a medium bowl, combine egg yolk, ricotta cheese, sage, and nutmeg.
6. Stir in sausage mixture.
7. Cover and chill until needed.

Mushroom Ravioli Filling

1/2 oz.	dried porcini mushrooms
4 ozs.	fresh mushrooms, finely chopped
1 tbsp.	olive oil
1 tbsp	Italian (flat-leaf) parsley
1 clove	garlic, minced
1/4 tsp.	salt
1/8 tsp.	ground black pepper
1	egg yolk, lightly beaten
1/2 cup	ricotta cheese

1. Soak dried mushrooms in enough boiling water to cover about 15 minutes or until soft.
2. Drain, discarding liquid.
3. Squeeze mushrooms to remove additional liquid; finely chop mushrooms.
4. Meanwhile, in a medium skillet, cook fresh mushrooms in hot oil over medium-high heat about 5 minutes or until liquid is evaporated.
5. Add porcini mushrooms, parsley, and garlic; cook and stir for 1 minute.
6. Remove from heat. Sprinkle with salt and pepper.
7. In a medium bowl, combine egg yolk, ricotta cheese, and mushroom mixture. Cover and chill until needed.

Browned Butter Sauce

1/2 cup butter
1 clove garlic, minced
1 tbsp. fresh basil, sage, oregano, Italian (flat-leaf) parsley, and/or chives
Dash black pepper
2 tbsps. grated or shredded Romano, Asiago, or Parmesan cheese

1. In a medium saucepan, combine butter and garlic. Cook and stir over medium heat until butter is melted.
2. Cook for 5 to 8 minutes or until butter is lightly browned, stirring occasionally and skimming foam as necessary. Remove from heat.
3. Stir in herb(s) and pepper. Drizzle sauce over cooked ravioli.
4. Top pasta with cheese.

Creamy Vino Sauce

2 tbsps. finely chopped onion
2 cloves garlic, minced
2 tbsps. butter
1 tbsp. all-purpose flour
1/2 tsp. salt
1/8 tsp. ground black pepper
1 ¼ cups whipping cream (or skim evaporated milk if you're watching calories)
1/2 cup dry white wine
1/2 cup shredded Romano, Parmesan, Asiago, Gorgonzola, or provolone
2 tbsps. Italian (flat-leaf) parsley
2 tbsps. fresh basil or chives or 1 tbsp. fresh sage, thyme, oregano, or rosemary

1. In a medium saucepan, cook onion and garlic in hot butter over medium heat for 3 to 4 minutes or until tender, stirring occasionally.
2. Stir in flour, salt, and pepper.
3. Add cream and wine, stirring as you pour in.
4. Cook and continue to stir until thickened and bubbly.
5. Add cheese, cook and stir for 1 minute more.
6. Finish sauce by stirring in parsley and basil (or other herb).