

Homemade Four Cheese Ravioli

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This homemade ravioli recipe includes a pestoAlfredo sauce and marinara I wanted to recreate the ravioli dish that you get at Maggianos Italian restaurant and it turned out great Dont be intimidated by the large list of ingredients it is well worth it

Ingredients

- - 2 cups all-purpose flour
- plus more for dusting - 3 large eggs - 1 teaspoon olive oil - ½ teaspoon kosher salt - ½ cup whole milk ricotta cheese - ¼ cup shredded mozzarella cheese - ¼ cup shredded provolone cheese - 1 tablespoon grated parmesan - 1 large egg - ¾ teaspoon dried parsley - ¼ teaspoon kosher salt - 1⁄8 teaspoon black pepper - cold water
- for sealing - 2 tablespoons olive oil - 2 cloves garlic
- finely chopped - 3 tablespoons prepared basil pesto - 1 cup heavy whipping cream - ¼ cup grated Parmesan cheese - 1 ? cups marinara sauce

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios To prepare the ravioli dough: Mound flour on a work surface and form a well in the center. Add eggs
2. olive oil
3. and salt to the well and beat together with a fork. Dotdash Meredith Food Studios Using a fork or your fingers
4. gradually mix egg mixture into flour
5. working from the center out and using your other hand to keep the flour mound steady until a thick paste forms. Using your hands
6. press in remaining flour until a shaggy dough forms. Dotdash Meredith Food Studios Knead dough until smooth and elastic
7. 8 to 10 minutes. (Dough should have consistency of modeling clay and bounce back when poked). Wrap dough in plastic wrap and let stand at room temperature for at least 30 minutes or up to 2 hours. Dotdash Meredith Food Studios While the dough is resting
8. prepare the ravioli filling: Stir ricotta cheese
9. mozzarella cheese
10. provolone cheese
11. parmesan
12. egg
13. parsley
14. salt
15. and pepper until well combined. Set the filling aside. Dotdash Meredith Food Studios Divide dough into 4 even portions; wrap each portion in plastic wrap. Working with one portion at a time
16. flatten dough to about 1/3½-inch thickness. Roll the dough through a pasta machine at the widest setting. Fold the dough in thirds (like a letter)
17. then run it through the machine at the same setting
18. folded edge first. Repeat the folding and rolling once more. Continue rolling the pasta twice through each consecutively smaller setting until dough is thin enough for you to see the outline of your hand through it. (Alternatively
19. if you do not have a pasta machine
20. roll dough with a rolling pin on a lightly floured work surface until dough is thin enough to see the outline of your hand through it
21. about 1/32-inch thickness). Dotdash Meredith Food Studios Cut dough sheet in half crosswise. On one half of the dough sheet
22. drop teaspoonfuls of ravioli filling 1-inch apart. Using your fingertip or a pastry brush
23. lightly brush dough with water around filling. Dotdash Meredith Food Studios Place second half of the dough sheet over the top and use your fingers to press around each portion of filling to press out any air and make the seal as airtight as possible. Dotdash Meredith Food Studios Using a sharp knife or pizza wheel
24. cut between the mounds to form squares (about 2- to 2 ½-inches each). Transfer ravioli to a baking sheet lightly dusted with flour. Repeat rolling and shaping process with remaining 3 dough portions. Dotdash Meredith Food Studios To prepare the sauce: Heat olive oil in a large skillet over medium heat. Stir in garlic and pesto sauce and cook
25. stirring constantly
26. until fragrant
27. about 1 minute. Stir in heavy cream; increase the heat to medium-high and bring to a boil. Reduce the heat to medium-low and simmer until slightly thickened
28. 3 to 5 minutes. Whisk in Parmesan cheese until melted. Remove from the heat and keep warm. Dotdash Meredith Food Studios Meanwhile