

Ravioli

Raviolis:

4 eggs	¾ cup water
6 cups sifted flour	2 tablespoons oil

Put flour in bowl. Make a well and add oil and eggs. Work in enough water to make a good dough. Put on floured board and knead until smooth. Cover and let rest for 30 minutes.

Ravioli Filling:

3 pounds Ricotta cheese	1½ teaspoon salt
6 eggs	¼ teaspoon pepper
2 tablespoons chopped parsley	1 cup shredded mozzarella cheese
½ cup grated Parmesan cheese	

Roll small amount of dough into thin strips. 2½ inches wide and 3 inches long. Fill with filling on one half and fold over remaining dough. Seal edges together with fork dipped in flour. Cook in salted boiling water (add 1 tablespoon of oil to prevent sticking). Serves 12. NOTE: Ravioli can be frozen for future use.