



Ravioli ripieni di Porchetta

Porchetta stuffed Ravioli

Ingredients (4 people):

- InRome Cooking's pasta dough
- 400gr. (14 oz.) of porchetta
- 1 egg
- A pinch of freshly grated nutmeg or lemon zest
- 80gr. (2.82 oz.) parmesan cheese and a little more for serving
- 100gr. (3.52 oz.) butter
- Grated parmesan
- A pot and a bowl

Preparation:

1. Mince the porchetta in a bowl and mix it with parmesan, 1 egg and some grated nutmeg or lemon zest. Taste to see if the mixture needs salt.
2. Lightly flour your kitchen counter to prepare the pasta.
3. Roll out the pasta dough by setting the machine to 2 or use a rolling pin to about 1/3 of an inch thick. Cut it into rectangle sheets- about 12 inch by 4 inch and place it on the floured surface.
4. Along the center of the rectangle, place a little amount of the porchetta mixture at 3.5 cm (1.37 inch) intervals- making sure there is a 3.5 cm (1.37 inch) interval at each end.
5. From the top, fold the pasta sheet over the filling and seal the two ends pressing down with your fingers. Then start from one end and press firmly around the mounds ensuring you do not trap any air. Try and use the hole at the other end to push out the air.
6. Use a Ravioli cutter-or a knife- to cut the ravioli into squares and place on a lightly floured surface.
7. Bring a pot of water to boil and salt the water. The ravioli should take about 5 minutes to cook but taste the corner of one ravioli to check- it should be soft and not doughy.
8. While the pasta is cooking, melt the butter in a frypan with some cooking water from the pasta.
9. Once it is melted, add the sage leaves, turn up the heat, and cook for one minute until they change color. Then, remove the pan from the heat.
10. Once the ravioli is ready, remove them from the water with a slotted spoon, place them on a plate, and pour over the butter and sage. Sprinkle with some parmesan and eat!

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

<http://www.inromecooking.com>

inromecooking@gmail.com

tel. +39 06.68805375; mob. +39. 3883646013

<http://www.inromecooking.com>
inromecooking@gmail.com
tel. +39 06.68805375; mob. +39. 3883646013