



Ravioli alla BUCCO

ravioli filled with prosciutto & 3
cheeses

Ingredients:

1 recipe homemade pasta dough

For Filling:

1 32 oz whole milk ricotta cheese
1 cup shredded mozzarella cheese
1/2 cup finely grated parmesan cheese
1/4 lb prosciutto, finely chopped
1 large egg
2 tbsp fresh parsley, finely chopped
salt and pepper

To serve:

Grandma's CrockPot Spaghetti Sauce

Directions:

Follow recipes for both Homemade Pasta Dough and Grandma's CrockPot Spaghetti Sauce. Let the dough rest in the fridge for at least 30 minutes before rolling out.

To make the filling, mix together all of the ingredients in a bowl, cover and refrigerate.

Line 2 or 3 baking sheets with towels and lightly dust towels with semolina flour.

Cut dough into 8 equal sized pieces, working with one piece at a time, keeping the others covered. Shape dough into a flat disc and lightly dust the rollers of a pasta machine with flour. Set rollers a 0 and pass the dough through a couple times. Continue to pass the dough through the rollers, until dough is about 1/8" thick. If you don't have a pasta roller, use a rolling pin. Repeat with remaining dough.

Lay one strip of dough on a lightly floured surface and beginning about 1" from each edge of the dough place 1 tbsp of filling 1" apart. Lightly brush around the filling with water. Gently place a second piece of dough over the top. Press out any air bubbles

Using a ravioli cutter, or a sharp knife, separate ravioli and press the edges firmly to seal. Repeat with remaining dough and filling. Cover the ravioli with a towel and refrigerate until ready to cook or up to three hours, turning the pieces several times so that they do not stick to the towel.

Bring a large pot of salted boiling water to a boil. Lower the heat so that the water boils gently. Add the ravioli a few at a time and cook until tender - 2-5 minutes.

Meanwhile, heat Grandma's Spaghetti Sauce over low heat, or use fresh out of the CrockPot.

Scoop out cooked ravioli with a slotted spoon and drain well in a colander.

Place ravioli in a bowl and top with sauce. Sprinkle the top with parmesan cheese. Serve immediately.