

BASIC NOODLE DOUGH FOR RAVIOLI, PEROGI, CAPPLETTI'S

2 cups flour 2 eggs well beaten
1/2 tsp. salt 2 tbl. warm water

Sift flour & salt onto pastry board. Make a well in center, add eggs & water. Work flour & egg mixture together adding more water if necessary to make a smooth malleable dough. Knead until smooth. Let dough rest for 15 min. covered. The dough is now ready to be used for either noodles, ravioli, perogi or cappelletti's. Roll dough thin as possible. Dust frame with flour. Place a thin layer of dough over the ravioli, perogi, or cappelletti, form and make the pockets with the plunger. (If there is one supplied with the form). Then fill the pockets with your favorite filling or one of the other filling recipes. Place another thin layer of dough over the filled pockets and roll with rolling pin. The new ravioli, perogi or cappelletti maker will make a tight seal on the dough. They will stay sealed during cooking. The filled pockets are to be boiled in salted water until tender. Do not wash any of the forms. You need only to dust off the excess flour.

RAVIOLI MEAT FILLING

Use Palmer Model #10L or 12R Ravioli Maker

1 lb. ground meat
1 egg
1/2 cup grated parmesan cheese
1/2 cup bread crumbs
1 tbl. chopped parsley
Salt & pepper to taste
1/2 tsp. garlic salt

Mix all ingredients together. Makes enough filling for approximately 4 doz. ravioli.

PEROGI FILLING

Use Palmer Model #6P Perogi Maker

1 large potato (cooked & mashed)
2 tbl butter or oleo
1 small onion (chopped fine)
1/4 cup Longhorn Cheese (grated)
salt to taste

Saute onion in butter or oleo. Add to mashed potato, then add cheese & salt. After filling and sealing, boil the perogi in salt water until tender. Saute an additional onion in butter or oleo and pour over the perogi.

CANNOLI RECIPE

Use Cannoli Tubes

1 egg well beaten
2 tbl. sugar
1 tbl. melted butter
1½ cups sifted flour

Mix all ingredients together, roll out thin, cut into 1" strips. Roll dough around the cannoli tube overlapping as you do so. Fasten corner or end moistening with egg white. Fry in deep oil until golden brown. Remove from oil and when cool remove from cannoli tube.

CANNOLI FILING

1 lb. ricotta
1/2 cup chopped candied cherries and pineapple
1 grated Hershey bar with almonds
powdered sugar to taste

Combine all ingredients and fill the cannoli pastry. Sprinkle lightly with powdered sugar.

FILLED COOKIE RECIPE

Use Palmer Model #12 Regular Ravioli Maker

Make your favorite sweet cookie dough. You may fill the cookies with any of your favorite fillings. (Raisin, apple, cherry & etc.) These cookies will then be baked in a 350 degree oven until lightly browned.

CREAM FILLING

2 tbl. butter
1/4 cup cream corn starch
3/4 cup sugar
1/2 tsp. salt
2 cups milk
2 egg yolks slightly beaten
1 tsp. vanilla

Melt butter, blend in corn starch, sugar & salt. Gradually add milk. Heat to boiling. Stir in egg yolks after cream has thickened. Return to heat and cook for 2 more minutes. Add vanilla. Cool thoroughly.

You may then fill your cookies with the above cream. You would use either your ravioli or perogi forms for this purpose. Roll the dough thin, fill the pockets with the cream, place another layer of dough over the filled pockets. Roll with rolling pin to form and seal the cookies. Fry in hot oil about 5 minutes. Turn cookies out to drain and cool. Frost with your favorite powdered sugar frosting.