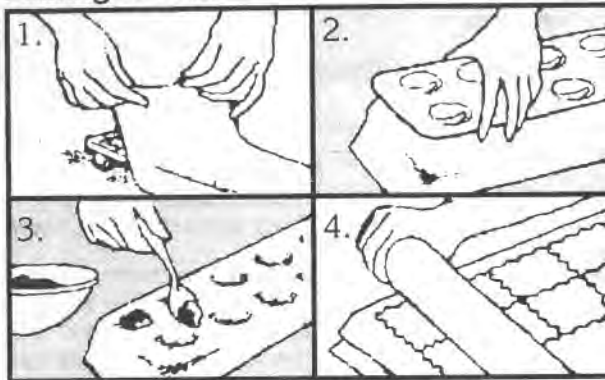


Making Ravioli



1. Place one sheet of dough over the cut-and-seal plate, making sure the dough overlaps all cutting edges.
2. With the forming plate, gently apply light downward pressure to form pockets.
3. With a pastry brush, apply some water on the areas around the pockets. Fill pockets with filling.
4. Cover with second sheet of dough and roll with a rolling pin. Working from the center out, rolling very lightly at first, then more firmly in all directions until the jagged cutting edge begins to show through the dough.

Turn plate over and shake ravioli free. If the ravioli seem to stick to the cut-and-seal plate, flour the under-side of the bottom sheet of dough. Lightly brushing oil on the cut-and-seal plate will help as well.

If ravioli are not separating, you may not be rolling you dough quite thin enough. Try slightly thinner sheets of dough.

Keep ravioli covered until recipe is completed. Ravioli can be refrigerated or frozen for later use.

TO COOK RAVIOLI Using a 4 to 8 quart size pot, add fresh ravioli to boiling water to cook for about 5 to 10 minutes. Frozen ravioli can be cooked without thawing but will take an extra 5-10 minutes.

Fresh or frozen ravioli can also be baked. Pre heat oven to 400 degrees F. Place ravioli in a greased baking dish, cover with sauce and bake for 15-20 minutes.

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Add sifted flour and process until a large ball is formed. If the mixture remains granular, add one tablespoon of warm water at a time through the feed tube until a ball is formed. Dough should be slightly sticky to the touch and should spring back when you press it. Knead dough on a floured dough board or tabletop for one minute. Cut in half and place halves under a bowl or damp cloth for about 30 minutes.

Rolling the Dough

Cut the half sections of dough from the above recipe in half again. A pasta machine for rolling out the dough to the proper thickness is most ideal, however, it can also be done manually.

MANUAL METHOD. Take the quarter section of dough and roll out with a rolling pin to a size that will overlap all sides of the cutting plate. Dough should be rolled to a thickness equal to the thick edge of a knife blade. Two sheets will be require to produce one batch of Ravioli.

PASTA MACHINE METHOD. Take the quarter section of dough and flatten with your hand as much as possible. Pass the dough through the rollers four times with the rollers set at the widest setting, folding the dough each time into thirds. Set to the next thinner

Ravioli Maker



No. 5400
No. 5500
No. 5700

VillaWareTM
Classic Italian Kitchenware

Ravioli Maker recipes and instructions

Dough Recipe

- 3 cups flour (all purpose or semolina)
- 3 eggs
- 1 tablespoon vegetable oil

Choose either the manual method or the food processor method to make the dough:

MANUAL METHOD. Sift flour into a mixing bowl. Beat eggs. Gradually add eggs and oil to flour, mixing with a spoon. As mixture becomes lumpy, begin to press together and knead with your hands. If mixture seems too dry and grainy, add one tablespoon of water at a time until mixture holds together into a ball. Removing dough from the mixing bowl, begin to knead dough for 2 minutes on a lightly floured dough board or table top. Cut dough in halves, cover with a bowl or a dampened cloth and allow dough to "rest" for 30 minutes. Allowing the dough to rest will improve the texture of the dough.

FOOD PROCESSOR METHOD. First check the capacity of your food processor and if necessary, divide recipe in half and make two separate batches. Using the metal blade, mix eggs and oil for 5 seconds.

setting and pass the dough through. Repeat this process until dough is about the thickness of the thick edge of a knife blade.

Making the Filling

MEAT RAVIOLI FILLING.

- 1 egg
- 1 Tbsp. parsley
- 1/2 lb. ricotta
- Salt and pepper
- 3/4 lb. ground pork and veal
- 1/2 cup chopped spinach
- 1/2 cup grated parmesan cheese

Chop meat fine in a food processor. Fry in shortening until well browned. Dry spinach and chop fine. Mix all ingredients, add salt and pepper to taste and refrigerate. (Filling is easier to work with when refrigerated.)

CHEESE RAVIOLI FILLING.

- 3 cups ricotta
- 2 eggs
- Salt and pepper
- 2/3 cups grated parmesan
- 1-10 oz. pkg. frozen spinach

Dry spinach and chop fine. Combine and thoroughly mix ingredients in mixing bowl. Salt and pepper to taste and refrigerate.