

## Teen Pasta Making Class with Chef Rikki



### Ingredients:

- 1 cup of All Purpose flour
- 1 Teaspoon Salt for Dough & 1 Teaspoon of Salt for Sauce (plus more of pasta water)
- 1 Whole Egg for pasta dough + 1 Egg beaten for Sealing the Ravioli
- 1 Egg Yolk
- 1 Cup Ricotta Cheese
- 2 Cups Crushed Tomatoes (canned tomatoes work great)
- 1 Clove Garlic
- $\frac{1}{4}$  Cup Olive Oil
- 1 Bunch of Basil
- Parmesan Cheese for serving

*\*SERVES 1 BIG EATER OR 2 SMALL EATERS*

## Steps:

### PREPARE PASTA DOUGH

- Pour flour on a clean surface
- Add 1 Teaspoon of Salt
- Create a well in the middle
- Add 1 egg + 1 egg yolk
- Slowly incorporate the eggs with your hands starting in the middle of the well and working your way out.
- As the dough comes together knead the dough until it forms a smooth consistency.
- Wrap the dough in plastic wrap, set on the counter to rest for 30 minutes.

### MAKE THE SAUCE

- In a medium saucepan, add olive oil and bring to medium heat on the stove
- Take clove of garlic and smash with your palm on the counter
- Add garlic to hot oil
  - Be careful that garlic does not brown - if it burns fish it out and start over with fresh oil/garlic.
- When the garlic has just started to toast and cook through (only a few minutes) add your crushed tomatoes.
  - **BE CAREFUL** hot oil will splash and could burn you. Make sure you are keeping distance from the pot.
- Add 1 Teaspoon of salt and turn to a low heat on the stove. Make sure to check on your sauce every couple minutes and give it a stir while you finish making the pasta.

## MAKE THE RAVIOLI

- Check on your rested dough- it should be shiny and soft.
- Take some extra flour and dust your countertop and your rolling pin with some flour so it won't stick.
- Cut the dough in half.
- Use hand to make the dough as flat and thin as you can before rolling
- Begin rolling out with a rolling pin until it is very thin. Rotate the dough in different directions until thin.
- Using a 1 cup measuring cup OR a glass cut out dough into circles.
  - TIP: You can save the scrap pasta dough for a funny shaped pasta snack
- Dip your finger in the beaten egg and finger paint around the outside of half of the circle. This will help seal the ravioli shut.
- Using a spoon, add a spoonful of ricotta into the center of the pasta circle.
- Pick up the circle and fold like a taco, pinching at the top to seal the ravioli.
  - If some filling spills out, it's OK!

## COOK RAVIOLI & EAT

- Tomato sauce should be ready, add full basil leaves to sauce; take it off of the heat and set aside
- Bring a pot of water to a boil and add a nice pinch of salt to season the water
- When the water boils gently add ravioli to water and let cook for two minutes.
- Carefully remove ravioli using a strainer or colander
- Add some of your sauce to the bottom of the plate, add ravioli, put some more sauce
- Top with Parmesan cheese and EAT!