

# RECIPE

## Homemade Ravioli

MAKES  
2 servings

LEVEL  
Easy

TIME  
20 minutes

### INGREDIENTS

4 servings of fresh homemade pasta dough  
600g of leftover, cooled, Ragu (or bolognese that is not too saucy)  
a few handfuls of semolina  
1 cup of tomato pasta sauce (such as pomodoro sauce)

### HOW TO MAKE IT

1. Roll out the pasta dough to around 1-2mm in thickness and cut into 5cm wide squares.
2. Add a teaspoon of the leftover Ragu into the centre of half of the squares of pasta.
3. Dab the pasta around the edge of the Ragu with a little water (not letting it get too wet and soggy though)
4. Lift an empty square of pasta on top of the Ragu-loaded pasta and press the top and bottom layers of pasta together - firstly around the filling and then out to the edges.
5. Trim the edges to make it look neat and sprinkle with semolina and leave to dry out for 10-20 minutes.
6. Meanwhile, re-heat your tomato sauce ready to add the pasta to soon.
7. Next, bring a large pan of water to the boil then turn down to a gentle simmer.
8. Carefully add the ravioli into the water. When they float to the top, count to 30 then lift out and add to the tomato sauce.
9. Carefully toss the ravioli with the sauce then serve with a fresh grating of parmesan on top.