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Italian Beef Ravioli Recipe

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The job of rolling the pasta dough is much easier with a Pasta Machine. "Atlas" makes one that is very easy to use. Making homemade pasta is worth the time and doesn't taste at all like what you buy in the store.

Italian Beef Ravioli

Ravioli Dough:

3 C. flour

3 eggs

1 T. oil

2 t. salt

water

Place flour in a bowl and make a well in the center. Add eggs, oil and salt. Add water a little at a time to make a soft dough. Place onto a floured board and knead until dough is smooth and elastic. About 8 minutes. Cover dough and let rest 20 minutes.

Filling:

3/4 lb. ground beef

3/4 lb. ricotta cheese

3 eggs

1 C. parmesan cheese

1 T. salt

pepper

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Mix filling together in a bowl.

To assemble:

Divide dough into 5 pieces and roll into a very thin rectangle. Cut the dough into 3 x 10 inch strips. Place a teaspoon of the filling about every 2 inches on the dough. Cover with another strip and cut out with a ravioli cutter (or cut with a knife and press with a fork). Place ravioli on a floured board and cover until ready to cook.

Bring 6 quarts of water to a boil. Add ravioli and cook until tender. Drain and rinse.

Serve with your favorite spaghetti sauce and top with parmesan cheese.

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