

# Beef Ravioli



The beef ravioli will need to be served with a homemade sauce of your choice.

## Ingredients for Pasta:

200g '00 Flour'  
2 Eggs  
Pinch of Salt

## Ingredients for Ravioli Filling:

200g Mince Beef  
2 Tablespoons Chopped Parsley  
1 ½ Tablespoons Grated Parmesan  
1 Small Onion  
1 Garlic Clove  
1 Egg for Brushing to Seal Pasta  
½ Teaspoon Salt



Please bring a container  
to take your beef ravioli  
home in.

## Method:

1. Weigh and measure out all ingredients accurately.
2. Place the flour and salt onto the worktop in a heap.
3. Crack the egg into a small bowl and beat with a fork until it is mixed well.
4. Make a well in the centre of the flour and pour in the beaten egg and any additional ingredients to add colour.
5. Bring the mixture together using your fingertips until a soft dough is formed. Add a little more flour if it is too sticky or a little more egg if too dry.
6. Knead well until the dough is no longer sticky / dry, it needs to be elastic.
7. Wrap the dough in cling-film and leave in the fridge for 20 minutes to rest. This will allow the gluten to develop and the water from the eggs to be absorbed by the flour. The longer you leave the dough, the more manageable it will become.
8. Peel and crush garlic clove and cut the onion into small even size pieces. Alternatively place the onion and garlic in a mini chopper and pulse until finely chopped.
9. Add onion, garlic and mince beef to a frying pan and fry on a low heat. The meat will turn from pink to brown.
10. Transfer the cooked mixture into a bowl and add the chopped parsley, grated parmesan, salt and chill in the fridge. You want the mixture to chill otherwise it will make the pasta harder to handle.
11. Remove the pasta from the fridge and using the pasta machine make sheets of pasta. Start off at the thickest setting and work down to make the pasta sheets thin, sprinkle with flour to prevent the pasta dough from sticking.
12. Mark out squares in the pasta sheets or use a large round pastry cutter to create circles.
13. Roll the meat mix into balls and place in the middle of each square or circle.
14. Cut out enough tops for each.
15. Brush beaten egg around the filling balls and squeeze tops on (without air pockets).
16. Chill for 10 minutes.
17. Meanwhile, half fill a saucepan with water and a pinch of salt, place on the back of the hob and bring to the boil. Do not add the ravioli until this is boiling. Cook for approximately 4 minutes until al dente (tender). Once cooked, use a colander to drain the water.
18. Serve with a homemade sauce of your choice.

