

# Make Your Own Homemade Pasta With These Ravioli Recipes Tortellini Recipes



Are you tired of store-bought pasta that lacks that authentic homemade taste? Do you want to impress your family and friends with your culinary skills? Well, look no further! In this article, we will explore some mouthwatering recipes for making

your own homemade pasta, specifically focusing on ravioli and tortellini. Get ready to embrace your inner Italian chef!

## Why Make Your Own Pasta?

While buying pasta from the store may seem convenient, making your own pasta offers a whole new level of flavor and satisfaction. Homemade pasta allows you to control the quality of ingredients, resulting in a fresher and more authentic taste. Additionally, pasta-making is an art form that can be both relaxing and enjoyable. So why not give it a try?



## 50 Delicious Stuffed Pasta Recipes: Make your own Homemade Pasta with these Ravioli Recipes, Tortellini Recipes, Cannelloni Recipes, and Agnolotti Recipes (Recipe Top 50's Book 101)

by Julie Hatfield (Kindle Edition)

★★★★☆ 4.1 out of 5

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Enhanced typesetting : Enabled  
Word Wise : Enabled  
Print length : 155 pages  
Screen Reader : Supported



## The Basics of Pasta Making

Before we dive into the delicious ravioli and tortellini recipes, let's brush up on the basics of pasta making. To make your homemade pasta, you will need:

- 2 cups of all-purpose flour

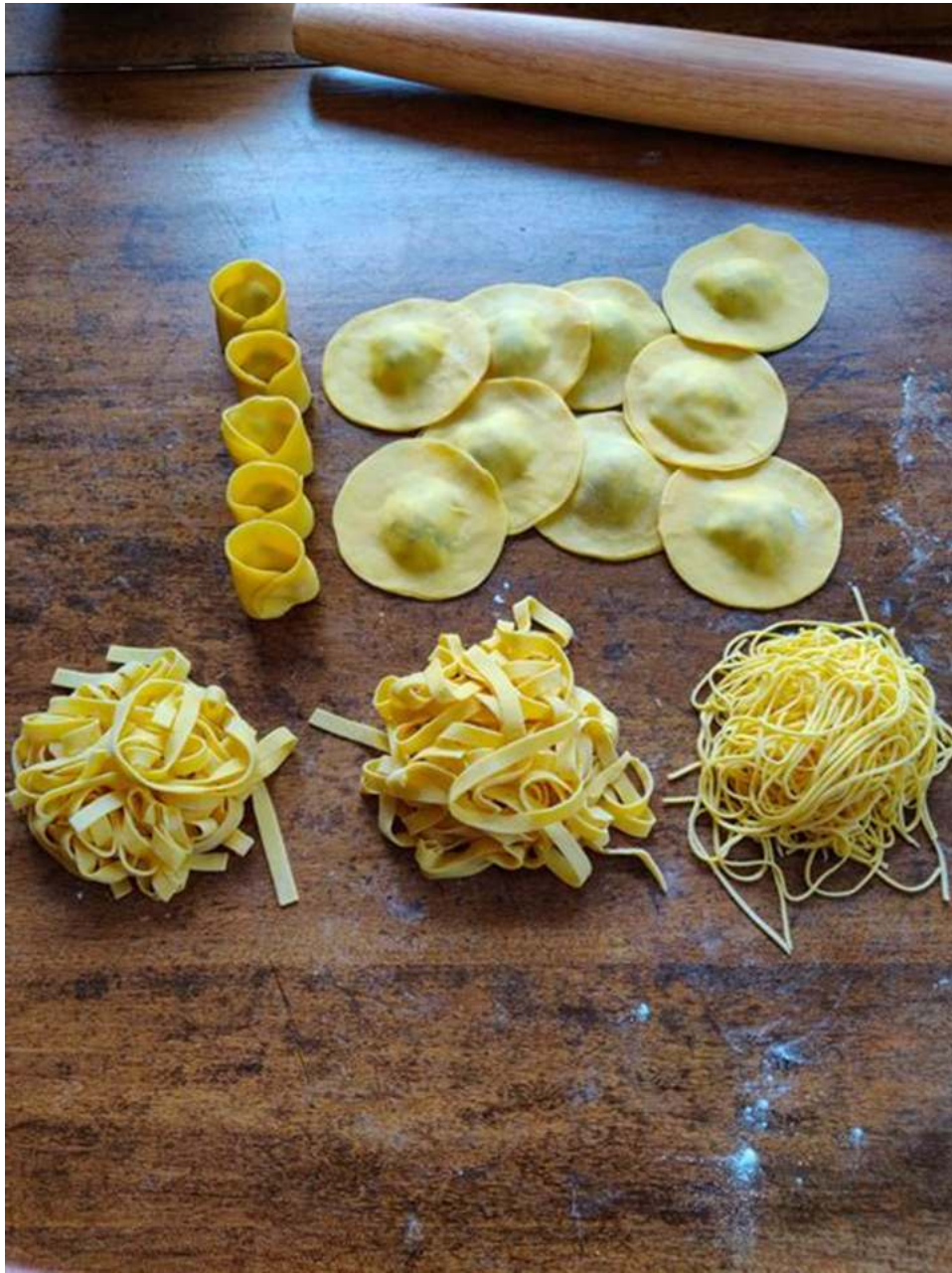
- 2 large eggs
- A pinch of salt
- Water (as required)

Start by creating a well with your flour on a clean work surface. Crack the eggs into the center of the well and add the salt. Using a fork, beat the eggs and gradually start pulling in the flour from the sides. Keep incorporating the flour until a dough forms. If the dough feels dry, add small amounts of water until desired consistency is achieved. Knead the dough for about 5-10 minutes until it becomes smooth and elastic. Wrap it in plastic wrap and let it rest for at least 30 minutes before rolling it out.

## **Ravishing Ravioli Recipes**

Ravioli is a traditional Italian pasta dish characterized by its square-shaped pasta pockets filled with delicious fillings. Here are two ravioli recipes to get you started:

### **1. Classic Cheese Ravioli**



Ingredients:

- 1 cup ricotta cheese
- ½ cup grated Parmesan cheese
- 1 egg yolk
- 1 clove garlic, minced

- 1 tablespoon chopped fresh parsley
- Salt and pepper to taste

#### Instructions:

1. In a bowl, mix together the ricotta cheese, Parmesan cheese, egg yolk, minced garlic, parsley, salt, and pepper.
2. Roll out the pasta dough and cut it into square shapes.
3. Place a spoonful of the cheese mixture in the center of each square.
4. Brush the edges of the squares with water and fold them over to create a triangle-shaped ravioli.
5. Press the edges firmly to seal.
6. Cook the ravioli in boiling water for about 4-6 minutes or until they float to the surface.
7. Serve with your favorite sauce and enjoy!

## **2. Spinach and Ricotta Ravioli**



#### Ingredients:

- 1 cup cooked and drained spinach
- 1 cup ricotta cheese
- ½ cup grated Parmesan cheese
- 1 egg
- 1 clove garlic, minced
- Salt and pepper to taste

#### Instructions:

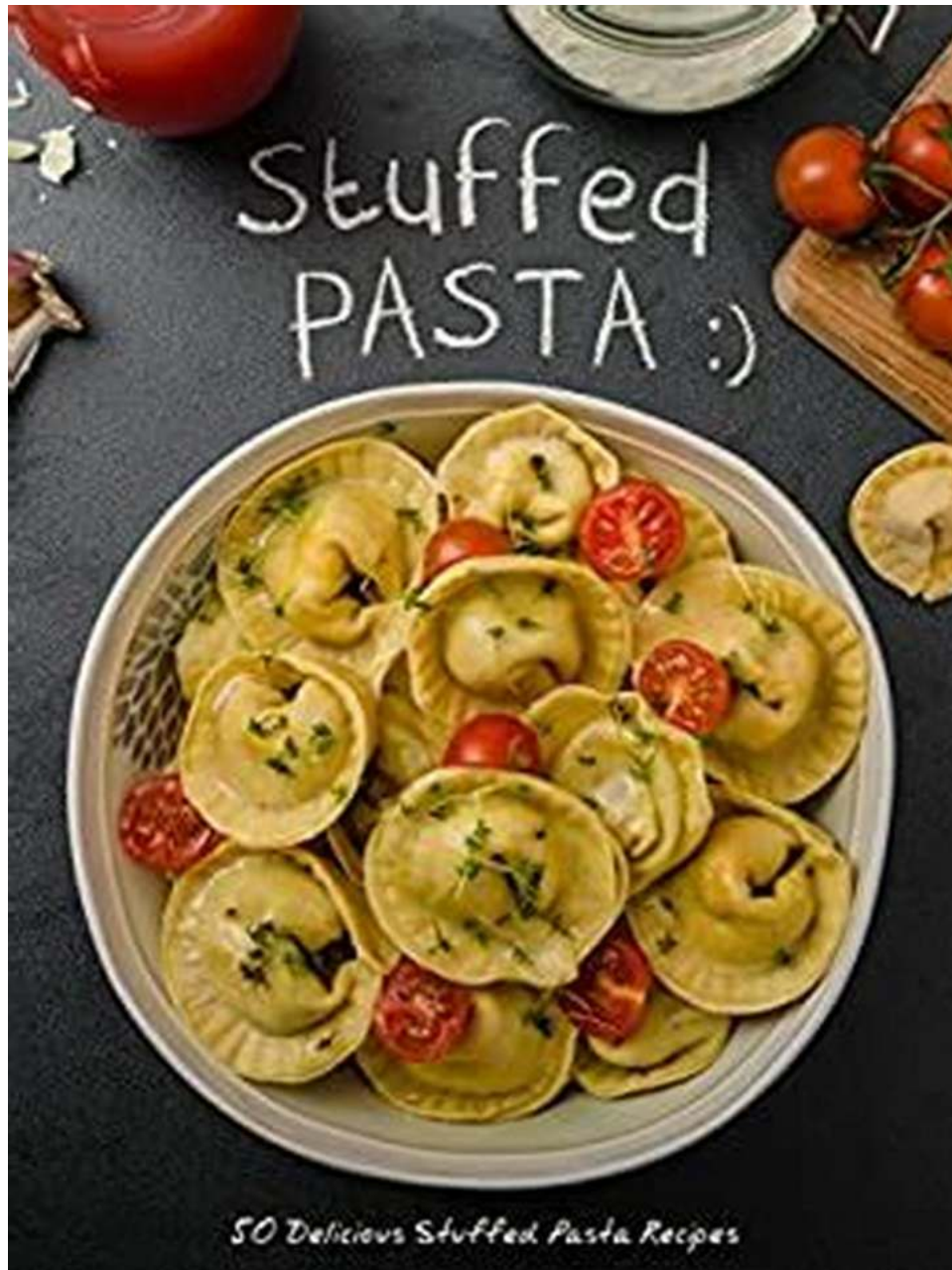
1. In a bowl, combine the cooked spinach, ricotta cheese, Parmesan cheese, egg, minced garlic, salt, and pepper.
2. Roll out the pasta dough and cut it into square shapes.

3. Place a spoonful of the spinach and cheese mixture in the center of each square.
4. Brush the edges of the squares with water and fold them over to create a triangle-shaped ravioli.
5. Press the edges firmly to seal.
6. Cook the ravioli in boiling water for about 4-6 minutes or until they float to the surface.
7. Serve with your favorite sauce and enjoy!

## **Tempting Tortellini Recipes**

Tortellini is a type of pasta commonly filled with meat, cheese, or vegetable mixtures. These bite-sized pasta wonders will surely impress your taste buds. Here are two mouthwatering tortellini recipes:

### **1. Meat Tortellini**



Ingredients:

- 1 pound ground meat (beef, pork, or a mix)
- ½ cup grated Parmesan cheese
- 1 clove garlic, minced
- 1 tablespoon chopped fresh parsley



- 1 egg
- Salt and pepper to taste

#### Instructions:

1. In a skillet, cook the ground meat until browned. Drain any excess grease.
2. In a bowl, mix together the cooked ground meat, Parmesan cheese, minced garlic, parsley, egg, salt, and pepper.
3. Roll out the pasta dough and cut it into small circles.
4. Place a teaspoon of the meat mixture in the center of each circle.
5. Fold the circle in half, creating a half-moon shape.
6. Press the edges firmly to seal.
7. Cook the tortellini in boiling water for about 7-9 minutes or until they float to the surface.
8. Serve with your favorite sauce and enjoy!

## **2. Pumpkin and Sage Tortellini**



Ingredients:

- 1 cup cooked pumpkin puree
- ½ cup grated Parmesan cheese
- 1 clove garlic, minced
- 1 tablespoon chopped fresh sage

- 1 tablespoon butter
- 1 tablespoon olive oil
- Salt and pepper to taste

Instructions:

1. In a skillet, heat the butter and olive oil over medium heat. Add the minced garlic and sage, and sauté until fragrant.
2. In a bowl, combine the cooked pumpkin puree, Parmesan cheese, sautéed garlic and sage mixture, salt, and pepper.
3. Roll out the pasta dough and cut it into small circles.
4. Place a teaspoon of the pumpkin mixture in the center of each circle.
5. Fold the circle in half, creating a half-moon shape.
6. Press the edges firmly to seal.
7. Cook the tortellini in boiling water for about 7-9 minutes or until they float to the surface.
8. Serve with your favorite sauce and enjoy!

Congratulations! You have just embarked on a culinary adventure by making your own homemade pasta. Whether you choose to prepare ravioli or tortellini, these recipes will elevate your pasta game to new heights. So gather your ingredients, roll up your sleeves, and get ready to impress everyone with your delicious creations. Say goodbye to store-bought pasta and embrace the satisfaction of crafting your own homemade Italian delicacies!



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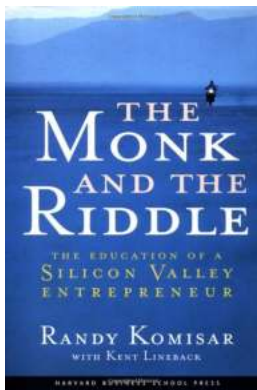
Pasta lovers all over the world rejoice! This cookbook is here to bring to you, the best that pasta has got to offer, Stuffed Pasta! Tiny packages of pasta filled with all kinds of deliciousness exploding with flavor as you bite into them. Who wouldn't want to make these at home with freshly made pasta when it's oh so simple!

The best thing about making homemade stuffed pastas (like ravioli, tortellini, etc.) is that you can fill them with almost anything that goes well with pasta. Things like, meats, fish, cheese, sauce, vegetables and whatever you can think of. Stuffed pasta makes for a fantastic dinner. If you have kids ask them to help you make it, they'll love it, you can make all kinds of shapes! Don't let the traditional shapes hold you back! Plus you can always make a big batch and freeze the rest so you can enjoy your favorite homemade meal anytime you crave stuffed pasta.

In this cookbook you'll find 50 different recipes for homemade stuffed pasta with easy step by step directions and divided into two categories for both vegetarian and non-vegetarian pasta cookers. It covers various kinds of stuffed pasta including ravioli, tortellini, cannelloni, and agnolotti.

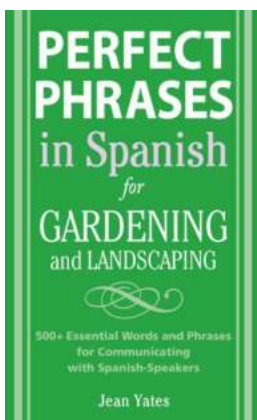
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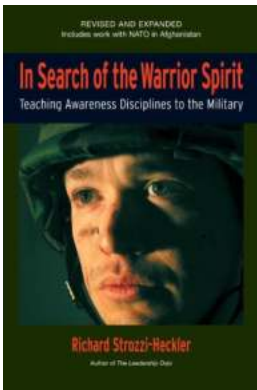
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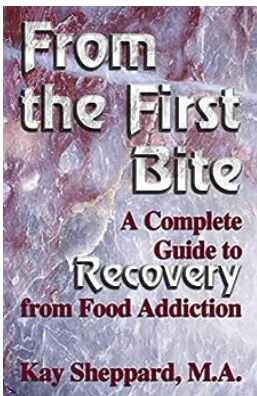
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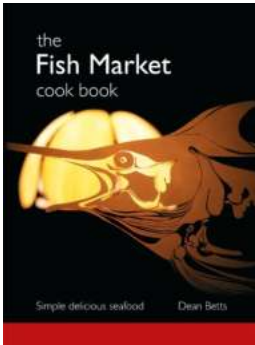
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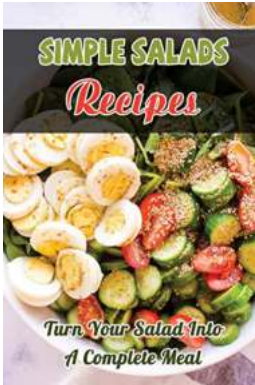
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