



201 WIMBERLEY SQUARE | WIMBERLEY, TEXAS 78676 | 512.847.1553

### Classic Cheese Ravioli with Brown Butter, Lemon, and Caper Sauce

Makes 36 ravioli, or Serves about 4

Homemade pasta is always such a treat! This delicious cheese ravioli recipe is elevated by this simple, yet divine, brown butter, lemon, and caper sauce. Break out the pasta machine! Let's get dinner rolling!

#### **Basic Pasta Dough Ingredients:**

3 eggs  
1-1/2 cups all-purpose flour  
1/2 cup semolina flour  
1/2 teaspoon salt

1/2 teaspoon dried basil  
1/2 teaspoon dried oregano  
1 tablespoon fresh parsley, minced  
1/4 teaspoon Kosher salt  
1/4 teaspoon freshly ground black pepper

#### **Classic Cheese Filling Ingredients:**

2 tablespoons extra olive oil  
1/2 onion, diced and sautéed  
2 cloves garlic, minced and sautéed  
1/4 cup parmesan cheese, finely grated  
3/4 cup ricotta cheese

#### **Brown Butter, Lemon and Caper Sauce Ingredients:**

8 tablespoons (1 stick) butter  
1/8 cup fresh lemon juice  
1/4 cup capers, drained  
parsley, for garnish  
parmesan cheese, finely grated for garnish

#### **Directions:**

1. **Mix the Pasta Dough:** In a food processor, mix the eggs with the all-purpose flour, semolina, and salt. Pulse until a loose dough ball begins to form. Remove the dough from the food processor and knead a few times by hand.
2. Let the ball of pasta dough set in a covered bowl, or in plastic wrap for 15 minutes to promote relaxation of the glutens. (The dough may be left to rest longer, up to 30 minutes). As it rests, it will become increasingly softer and easier to roll into the required thin sheets.
3. **Prep the Filling:** In a large sauté pan, sauté the onion until translucent. Add the garlic and sauté for an additional 30 seconds. The mix will be nicely fragrant. Remove from the heat and let cool.
4. In a large bowl, mix the sautéed onions and garlic with the remaining filling ingredients (parmesan cheese, ricotta cheese, basil, oregano, parsley, salt, and pepper). Set aside until ready for assembly.
5. **Assemble the Ravioli:** Divide the pasta dough into two portions with a dough cutter or large knife. Dust the working surface, and flatten one portion of the dough into a disc.
6. Using a pasta machine or pasta making attachment, set the rollers to the widest setting. While cranking, feed the disc of dough through the rollers. Continue cranking evenly until the entire portion has been rolled out. Dust each side of the rolled pasta dough with a small amount of flour. Reduce the width of the rollers to the next thinner setting. Feed the dough through the rollers again. Repeat the narrowing of the rollers and the rolling of the dough until the dough is about 1/8" in thickness (a number 5 or 6 on an Atlas Marcato Pasta maker). Once the dough sheet reaches this thin stage, cut the sheet in half to make two equal pieces.
7. Place one of the rolled pasta sheets on top of a ravioli maker ensuring that the dough placement is aligned well. Press the dough lightly into each well of the ravioli maker.
8. Place a tablespoon-sized scoop of filling into each pocket. Lightly wet the edges of each ravioli section with a wet fingertip. This will help to seal the ravioli effectively in the next step.
9. Top the tray with the second half sheet of pasta covering the filling. Place the top of the ravioli maker on top. Using a rolling pin, roll over the tray to seal the ravioli together.
10. Carefully remove the ravioli from the tray. With a fluted pastry cutter or ravioli cutter, cut between the pockets of filling to form the individual ravioli.
11. Freeze the ravioli in a single layer on a parchment-covered baking sheet for 30 minutes. This will assist in easier handling during cooking. Once frozen, the ravioli may also be packaged in airtight wrapping and stored in the freezer for up to two weeks.
12. **Cook the Ravioli:** Bring 4 quarts of water to a boil in a large pot. Generously salt the water with Kosher salt.
13. Place the ravioli carefully into the boiling water in small batches of 8-12 in order to avoid crowding during cooking.
14. Once the ravioli begin to float, check a corner of a ravioli for doneness.
15. Using a slotted spoon, or a spider tool, remove the boiled ravioli and place in a warm bowl.
16. **Make the Sauce:** Melt the butter in a skillet and cook until just golden brown. Add the lemon juice and capers, and stir.
17. Spoon the browned butter sauce over the cooked ravioli and garnish heartily with more freshly minced parsley and finely grated parmesan cheese. Serve and enjoy!