

Pesto Cheese Ravioli with Crispy Cheese Topping

Serves 6

Ingredients:

- ½ cup fresh basil
- ½ cup ricotta
- ¼ cup grated parmesan cheese
- 2 tablespoons olive oil
- 1 egg
- salt and pepper, to taste
- 3 cups all-purpose flour
- ½ teaspoon salt
- 2 eggs
- 3 tablespoons water
- 1 teaspoon olive oil
- 1 ½ cups marinara sauce
- ¾ cup shredded Italian cheese

Directions:

1. Prepare pesto filling: In the bowl of a food processor combine the basil, ricotta, parmesan cheese, olive oil, egg, salt, and pepper until smooth. Set aside.
2. Add the flour and salt to the clean bowl of a food processor and pulse 2-3 times to combine. In a small bowl whisk together the 2 eggs, water, and olive oil. With the processor running add the liquid and blend until the dough comes away from the sides of the bowl, be careful not to overmix the dough. Wrap the dough in plastic and chill for 1 hour.
3. Roll out the dough to ⅛" thickness and cut 2 ½" circles using a cookie cutter. Dollop about 1 ½ teaspoons of pesto cheese filling onto one side and wet the edges of the circle with water using a brush, place another circle on the top and press them together using a fork. *Alternatively, roll out the dough into long strips, dollop the filling every 2 - 2 ½" and place another strip on top, then press around the filling and cut using a pizza cutter into squares.*
4. Preheat oven to 400F. Boil the ravioli in small batches 2-3 minutes each until cooked through, set aside.
5. Spread the marinara evenly onto the bottom of a 9" x 13" baking dish. Place the ravioli evenly on top of the marinara. Sprinkle with ravioli with the shredded Italian cheese. Bake for 20 minutes or until the cheese is golden brown and bubbling.

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