

Gluten Free Ravioli

Ingredients

4 cups (454g) Blends by Orly Tuscany Blend

1 tsp salt

2 large eggs

2 tbsp olive oil

1 cup warm water

egg wash (1 egg yolk + 1 Tbsp water)

Ravioli filling:

10 oz fresh ricotta cheese, drained

2 cups freshly steamed spinach (16 cups washed leaves), drained and squeezed dry

1 garlic clove, finely chopped

1 1/4 cup freshly grated Parmigiano-Reggiano, plus more for serving

1 large egg

Salt and freshly ground black pepper

Filling:

Finely chop the spinach and place in a bowl. Add ricotta and parmesan cheeses, egg, garlic, salt and pepper. Mix well and set aside.

Make the Ravioli

Mix: Put Tuscany Blend, salt, eggs, and oil in the bowl of your stand mixer and mix together on low speed. When the ingredients come together, increase to medium speed. Gradually pour water into the mix in a

constant thin stream, until the dough begins to resemble a thick and sticky paste. Mix all together on high speed for 3-4 minutes. Flour your work surface with Tuscan Blend. Remove the dough from your bowl and shape it into a ball. Use your hands to flatten the ball into a disk. If the dough is too warm to roll out, wrap it in cling wrap and let it sit in the fridge for 20 minutes.

Shape: Split the dough in half, and roll out one half at a time. Place the dough on your floured surface and sprinkle the surface and the top of the dough generously with flour. Using a rolling pin, roll out until the dough is 1/8-1/4 inch thick. (If you don't want to roll dough by hand, you can put through a pasta machine to derive the same thickness.) Using a round cookie cutter, cut circles out of the dough. Place them on a tray, and continue to roll and cut circles until all dough is used. Gather and re-roll the scraps, continuing to cut out circles. Brush the surface of the round cut out with egg wash or water to stick. Spoon 1 tsp of filling onto the center of each piece of dough and place another pasta circle on top of it. Press around the edges to seal. Use the tongs of a fork to make indents around the edges.

Boil fresh, salted water for the pasta. Cook the pasta for 5 minutes, or until the ravioli float to the top. Then flip them around and boil for another minute. Use a slotted spoon to remove the ravioli from the pot. Serve with your favorite tomato sauce, vodka sauce or pesto sauce and parmesan cheese.