

Ravioli di Carnevale

Rosanna Di Michele (February 05, 2015)



Popular Carnival food in the city of Vasto (Abruzzo), these sweet tasting ravioli get their name because they are prepared according to an ancient traditional Carnival recipe, and are often served during this time of year. Due to their sweet characteristic at times they are also referred to as Ravioli Dolci.

Makes 4 servings Ingredients for the dough:

Semolina flour (500g)
Whole eggs (3)
Cold water (1/2 cup)
Pinch of salt



Ingredients for the filling:

Fresh ricotta (350g)

Grated parmesan (100g)

White granulated sugar (2 tbs)

Egg yolk(1)

Ground cinnamon (1 tsp)

Pinch of salt

Preparation:

-On an even, preferably wooden surface, pour the flour creating a hole in the middle. -Break the eggs and place in the center. -Start working the eggs into the flour, adding a bit of water and salt at a time. -Knead the dough until it is smooth (about 5 minutes). -Keeping it covered with a cloth let the dough rest. Meanwhile, prepare the filling: -In a bowl combine the ricotta, egg yolk, parmesan, and sugar sugar, mix. -Add the salt and cinnamon. -Take the dough and prepare it for ravioli using the pasta making machine and paying attention to the thickness of the sheet, which should not be too thin. -Create strips about 15cmwide and 40cm long. -Place spoonfuls of filling centrally on the strips about 10cm away from one another. -Fold the strip of dough over itself and cut crescent-shaped ravioli using a pastry wheel. -Place the raviolis on a sheet of paper and with a needle, poke each one gently to prevent them from breaking during cooking.

Serve with a meat sauce sprinkled with parmesan flakes. Buon appetito **Rosanna** [More recipes from Rosanna's Blog >>>](#) [2]

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