

SAUSAGE AND SPINACH

== CROWD PLEASER ==

Ravioli

INGREDIENTS

Filling

- 1 lb Bulk Italian Sausage
- 2 cup packed spinach leaves
- 3 egg yolks
- 1 cup ricotta cheese
- ½ tablespoon grated nutmeg

Dough

- 9 cups unbleached all purposed flour
- 7 eggs
- 3 tsp olive oil
- 1½ teaspoon salt

PROCESS

Filling

1. Saute sausage in pan until cooked through.
2. Wilt spinach into cooked sausage.
3. Drain off excess fat.
4. Put spinach and sausage mixture in food processor or blender, and pulse until minced into small pieces.
5. Combine ricotta, parmesan, Nutmeg, egg yolk, and sausage mixture in a mixing bowl.
6. Cover and refrigerate until the filling is needed. If you have the time to refrigerate the filling for a couple of hours, it will firm up and be easier to handle when stuffing the ravioli.

Dough

1. Put 3 cups of flour on a cutting board. Make a mound and make a deep well in the mound.
2. Crack two eggs into the well, and add salt and olive oil to the well.
NOTE: I prefer to more flour than is usual to create a deeper well where the eggs don't run out the sides. I find this makes things easier for a newbie dough maker. There will be excess flour but I just use this to contribute to the next dough ball.
3. Start slowly bringing in flour from the edges of the well into the well and gently mix with eggs.
4. Repeat this until the mixture starts to resemble sticky dough and there are no visible runny eggs.
5. Pick the sticky dough up with hands, add flour to keep it from sticking too much, and begin kneading.
6. Keep adding flour from the pile, and continue to knead for about 6 minutes.
NOTE: To knead the dough, repeatedly squeeze dough between hands, occasionally pulling apart and compressing back together into a ball. The dough is ready once it starts to expand on its own after being compressed.
7. Rub the kneaded dough with a teaspoon of olive oil. Place in a bag, Tupperware, or covered bowl in the fridge for 30 minutes.
8. Repeat steps 1-7 to create two more dough balls.

Adding Filling to the Dough

1. To roll the dough out, cover wooden cutting board, counter, or pastry sheet with flour, and roll refrigerated dough ball in flour.
2. Cut the dough ball into 4 even pieces and roll to make the rolling more manageable on a small surface.
3. Roll out each 1/4th ball of dough into a thin sheet with rolling pin, and add flour to pin as needed to keep it from sticking to the dough.
4. Place a small dollop of filling in a line on the dough leaving about a ½ inch between each pile of filling.
5. Brush the dough around the immediate outer edges of the filling with egg wash (1 egg + a splash of water whisked together).
6. Fold dough over the filling or lay another rolled out layer of dough on top of the first layer of dough.
7. Press down the dough that is immediately surrounding the filling to stick it together.
8. Cut out squares with a pizza cutter or crimped pastry cutter.
9. Repeat with remaining dough balls and filling.

Bringing it all Together

1. Add formed ravioli to a boiling pot of water. Once they begin to float, they are ready to be removed from water pot.
2. Scoop them up with a slotted spoon and place them in a bowl topped with tomato sauce and shaved parmesan cheese.