



Four-Cheese Ravioli



Ingredients:

- 1 ½ cups (12 ounces), fresh whole-milk ricotta
- ¾ packed cup (3 ounces) coarsely grated mozzarella, at room temperature
- ¼ cup mascarpone cheese, at room temperature
- ¼ cup freshly grated Parmesan, at room temperature
- ¼ cup plain breadcrumbs
- ⅛ teaspoon freshly grated nutmeg
- 1 ½ tablespoons kosher salt
- ⅛ teaspoon freshly ground black pepper

Method:

1. In a medium bowl, mix together the ricotta, mozzarella, mascarpone, Parmesan, breadcrumbs, nutmeg, ¾ teaspoon salt and the pepper
2. Spoon 1 level tablespoon of the filling into the center of each fresh ravioli cup. Seal and roll the top pasta dough, pressing out any air around the filling. (Can be made a few hours in advance. Cover with foil and refrigerate until ready to use).
3. Bring a large pot of water to a boil over high heat. Add the 1½ tablespoons of salt and 2 tablespoons of extra-virgin olive oil. In batches, add the ravioli to the water and cook, stirring occasionally, until tender but still firm to the bite, about 3 minutes. Using a slotted spoon, carefully remove the ravioli and drain in a colander. Transfer the ravioli to shallow soup bowls. Spoon the sauce over the ravioli and serve.