



COOKING CLASSES
AT SUR LA TABLE

HOMEMADE RAVIOLI

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Produce

- 1 small bunch flat-leaf parsley
- 1 small bunch basil
- 1 garlic clove

Dairy/Refrigerated

- 2 cups whole-milk ricotta cheese
- 2 cups shredded mozzarella
- 4 eggs

Pantry Items

- Freshly ground nutmeg
- Kosher or sea salt
- Freshly ground black pepper
- All-purpose flour
- Extra-virgin olive oil
- Semolina flour (for dusting pasta)
- Dried oregano

Dry/Canned Goods

- 1, 14-ounce can of tomato purée
- 1, 28-ounce can of peeled and crushed tomatoes

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife

Hand Tools/Gadgets

- Measuring cups and spoons
- Microplane
- Mixing bowls (various sizes)
- Pastry cutter, pizza wheel cutter or chef's knife
- Bench scraper
- Ruler (optional)
- Pastry brush
- Silicone spatula
- Slotted spoon or spider
- Fine-mesh strainer
- Digital scale (optional)
- Fork
- Rolling pin (optional)
- Wooden spoon
- Cutting board

Cookware

- Stock pot or large saucepan
- Medium saucepan

Appliances

- Tabletop pasta rolling machine or stand mixer with a pasta attachment

Tabletop

- Serving dishes

Other

- Plastic wrap

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Homemade Pasta Dough

1. Clear off a section of your countertop for rolling and shaping pasta.

HERB RICOTTA RAVIOLI

Yield: 4 servings

Filling:

2 cups whole-milk ricotta cheese, drained

2 cups shredded mozzarella cheese

1 tablespoon fresh flat-leaf parsley, minced

1 tablespoon fresh basil leaves, thinly sliced

1/8 teaspoon nutmeg, freshly grated

Kosher salt and freshly ground black pepper

1 recipe Homemade Pasta Dough (recipe included)

1. **To make the ravioli filling:** To a medium bowl, add the ricotta, mozzarella, herbs, nutmeg, salt and pepper; stir to combine and refrigerate until ready to use.

2. **To make the ravioli:** Lay one rolled out pasta sheet on a lightly floured work surface. Measure 2 inches in from one end of the pasta sheet and 2 inches down from the top edge and place 2 teaspoons of filling on that spot. Continue to drop 2 teaspoons of the filling, spaced 2 inches apart, until you come to the end of the pasta sheet. Using a small pastry brush, lightly brush the pasta dough around and between the filling mounds with water. Lay a second sheet of pasta on top and press down around the filling to press out any air. Using a fluted pasta cutter or knife, trim the border of the dough and cut between the mounds to create the ravioli. Transfer the shaped ravioli to a floured baking sheet and cover with a clean kitchen towel. Repeat with the remaining pasta sheets and filling.

3. **To cook the ravioli:** Bring a large pot of salted water to a gentle boil over high heat. Add the ravioli and cook until al dente and the filling is heated through, about 4 minutes. Using a slotted spoon or spider, remove the pasta from the water and transfer to the marinara. Gently toss the ravioli in the sauce to coat completely. If the sauce is too thick, ladle 1/4 cup of hot pasta water into the saucepan to loosen.

HOMEMADE PASTA DOUGH

Yield: 4 servings

Fresh pasta dough is so easy to make, you'll wonder why you never did it before.

2 1/2 cups (12 1/2 ounces) unbleached all-purpose flour, plus more for dusting

1 teaspoon fine kosher salt

4 large eggs

1 tablespoon extra-virgin olive oil

Semolina flour, for dusting pasta and surfaces

1. **To make the dough:** Place the flour and salt in a large mixing bowl and whisk to combine. Make a "well" in the center of the flour mixture and add the eggs and oil. Using a fork, blend the eggs into the flour mixture, stirring the flour in from the sides of the well and working outwards. When the pasta dough is thoroughly mixed, turn it out on a lightly floured work surface. Knead dough until it is smooth and flexible but not sticky, adding small amounts of flour as needed, about 5 minutes. Shape the dough into a ball and flatten into a disk. Cover with plastic wrap and rest for at least 20 minutes or up to an hour at room temperature.

2. **To roll out and cut the dough:** Secure a pasta machine to the edge of a long countertop or using a stand mixer, attach the pasta maker attachment. Using a bench scraper, cut the dough into 4 pieces. Keep the extra dough covered in plastic wrap while working with 1 piece. With a rolling pin, roll the piece of dough into a rough rectangle that will fit inside the widest setting of the pasta machine. Roll the dough through the machine, catching it with 1 hand as you roll with the other. Take the dough and trifold it like a letter. Turn the dough so one open end faces the machine and roll it through on the widest setting again. Fold, turn and roll once more on the widest setting.

3. Continue rolling the pasta through the machine without folding, adjusting the rollers to a smaller setting each time, until the desired thickness is reached. If the pasta sheet becomes too large to handle, use a bench scraper to cut it into more manageable lengths and continue rolling.

4. Cut sheets to desired shapes and sizes, toss with semolina flour, cover with a clean kitchen towel, and set aside. The pasta can be cooked immediately or covered with plastic wrap and refrigerated for up to 24 hours before use.

CLASSIC MARINARA SAUCE

Yield: about 1 quart

Classic and quick – this is a go-to sauce for any pasta or pizza.

2 tablespoons olive oil
1 medium garlic clove, minced
1 14-ounce can of tomato purée
1 28-ounce can of peeled and crushed tomatoes
1 teaspoon dried oregano
Kosher salt and freshly ground black pepper

1. To prepare the sauce: Place the oil in a medium saucepan and place on the stove over moderate heat. When the oil is shimmering, add the garlic and cook until fragrant, about 1 minute. Add the tomato purée, peeled crushed tomatoes and oregano and stir until well combined. Bring the mixture to a boil, then lower the heat and simmer. Continue to cook until the sauce has thickened, about 20 minutes. Taste and season with salt and pepper.

Recipe variations:

- Customize this recipe by adding 1/2 a chopped yellow onion to the garlic when cooking. Finish the sauce with fresh basil or a pinch of red pepper flakes.

TYPES OF PASTA

Fresh pasta is a completely different product from dried pasta. Fresh pasta is typically made from eggs and all-purpose or “00” flour, a very finely ground flour from Italy. Dried pasta dough is typically made with water and semolina, a flour with much higher gluten content. The structure of semolina pasta dough makes it sturdy enough to be forced through extruders into the numerous shapes we see in the grocery store. Also, semolina pasta dries very well which results in a product with a long shelf life. Flour and egg pasta dough, on the other hand, is more delicate and best enjoyed fresh. Fresh pasta is easy to make at home and can be rolled and cut by hand, or by using a pasta machine. Below are a few guidelines for making and using fresh pasta.

MAKING FRESH PASTA

- The classic ratio for fresh pasta dough is 3 parts flour to 2 parts egg, which works well if you weigh your ingredients. Do this by placing a large mixing bowl on a digital scale and zeroing out the weight. Add 1 egg for each main-course serving you want to make into the bowl and then add 1 1/2 times that amount of flour.
- If you do not have a digital scale, you can use the following formula, taking into account that you may need to add a little more flour if the dough is too wet. Each large egg weighs about 2 ounces, while each cup of flour weighs about 5 ounces. So, if you want to make 4 main-course servings of pasta, combine 4 large eggs (8 ounces) and a scant 2 1/2 cups (12 ounces) of flour.
- Traditionally, pasta is made by piling the flour on a work surface, making a “well” in the center, adding the eggs and mixing everything together. To make the process easier to handle, place the flour in a large mixing bowl, combine the ingredients and turn everything out on a work surface for kneading.
- Kneading pasta in quantities typically made at home is best done by hand. To knead, gather the dough in a ball, press downward on it with the heel of your hand, fold the dough onto itself and repeat. Properly kneaded pasta dough should be very smooth and supple but not sticky, which should take 5 to 10 minutes.
- It is important to allow the dough to rest, wrapped in plastic wrap, for at least 10 minutes and up to an hour at room temperature before rolling. If you try to roll the dough before it rests, the dough will be too elastic and will spring back when rolled.
- When rolling pasta dough, make sure to flour it generously with semolina to prevent sticking. When the pasta sheet emerges from the rollers, catch it on the back of your hand, rather than with your fingertips, to avoid making indentations in the dough sheet.
- Pasta dough can be kept in the refrigerator for up to 24 hours or wrapped in airtight packaging and frozen for up to a month.