

Joey's House Filling for Ravioli

The word ravioli comes from the Genoese dialect rabiole, meaning “leftover.” At Joey’s, we fill ravioli with just the opposite: fresh, full-flavored, first-quality ingredients. To highlight our delicious ravioli fillings, we keep the sauce subtle—sometimes just a little butter, a whisper of fresh herbs, and a dusting of grated cheese.

Makes about 48 ravioli, or 4 first-course servings

2 cups (1 pound)	ricotta cheese
1	egg
½ cup	grated Romano cheese
½ cup	grated mozzarella cheese
¼ teaspoon	ground nutmeg
¼ cup	chopped fresh Italian parsley
	Salt and black pepper, to taste

In a medium bowl, combine all the ingredients with a large fork or spoon. Cover and refrigerate until ready to assemble.

To Fill Ravioli: Spoon the chilled filling into a pastry bag. On a clean, dry, floured surface, lay a 6 x 12-inch rectangle of pasta dough, rolled to the thinnest setting (usually #6 to #8). Using a clean metal ruler, lightly mark dough into 3-inch squares. Pipe 1 ½ tablespoons of filling into the center of each square.

With a pastry brush, brush a line of water along the outside edges and lines between the ravioli. Cover with a second 6 x 12-inch rectangle of pasta dough. With moistened fingers, press the top layer lightly into the bottom layer along the outer edges and between ravioli. With a pastry wheel, cut the ravioli into 12 pieces. Place on a cookie sheet sprinkled with semolina. Store the ravioli in an open container in the refrigerator. Do not use foil or plastic wrap, as the pasta will stick to the foil and tear. Freeze ravioli if not cooked the same day.

To Cook Ravioli: In a large stockpot, bring 6 quarts of salted water to a boil (page 102). Using a slotted spoon, carefully add the ravioli, no more than 4 to 8 at one time. Do not crowd the ravioli, or they will stick to each other. Return the water to a boil and cook without stirring for 2 to 4 minutes—the ravioli will float to the top of the water when cooked. With a slotted spoon, carefully remove ravioli and transfer to sauce.

A Tip from Joey

While I'm a huge fan of fresh mozzarella, I definitely recommend processed mozzarella for certain recipes, such as ravioli or lasagna. Fresh mozzarella is meant to be eaten fresh, not cooked. It's too soft to grate, and it falls apart when heated. Processed mozzarella has less moisture and a dense texture, so it grates and melts perfectly. For anything that's going to be cooked or baked, use a good-quality, whole-milk, processed mozzarella.

