

RECIPE

Ricotta Filling

INGREDIENTS

- 1 lb. fresh ricotta, drained if wet
- Pinch of nutmeg, freshly grated
- 1 tsp. lemon zest, freshly grated from 1/2 lemon
- 1 cup parmesan cheese, freshly grated, plus more for serving
- 1 large egg, plus 1 large egg (lightly beaten) with 2 Tbsp. water
- Salt & pepper, to taste

In a large bowl, combine all ingredients **except** beaten egg mixture and salt & pepper.

Stir well; season to taste with salt & pepper.
Set aside.

Use the beaten egg mixture as the “sealant” for your ravioli, once your pasta dough is cut and the filling is placed.
