

MaMa Nette's

Traditional Ravioli Recipe

**Grandma's ravioli board made 100 ravioli at time
so her original recipe made 400.**

Dough

5 lbs bleached flour and extra to prevent sticking while rolling

6 eggs

1 tbsp salt

Mix flour, and salt together. Add beaten eggs and mix until flakes form throughout. Slowly add warm water (approximately 36-40 oz) until dough forms into sticky ball. To make dough work easier, add 1tsp oil and work as little as possible.

Filling

3 lbs ground beef

1 ten oz package chopped frozen spinach

6 eggs

12 oz. small curd cottage cheese

2 tbsp salt

1 tsp pepper

1 level tbsp Italian seasoning

1 tbsp granulated garlic

1 tsp oregano

½ lb bread crumbs

Boil together 4 cups water, all spices and chopped spinach. In a bowl mix together cottage cheese and eggs for later. In a separate large bowl mix thoroughly ground beef and bread crumbs (mix until it forms small balls). Add spinach mixture to meat mixture while boiling. After mixing thoroughly, let stand for 10 minutes or until partially cooled. When cooled add remaining eggs and cottage cheese. If too dry add a little boiling water.

We freeze the extra ravioli in zip lock bags for quick meals later!

