



Marcato Raviolissima Ravioli Attachment Use Instructions



Prepare the sheet of dough with the Atlas Pasta Machine, making sure that you pass it for the last time through setting 5 as the appropriate thickness. The sheet of dough must be dryish, but not completely dry.



The ideal length for a sheet of dough is 20" to 30". If using an Atlas 150, cut it to the proper width using the special roller.



Flour the dough lightly.



Fold the sheet of dough in half and insert it into the Raviolissima. If your model has a separate feeder unit, first install in place and then insert the folded sheet of dough into the feeder unit until it reaches the rollers. Crank the handle 1/4 turn to introduce the sheet into the rollers.



Open the folded dough like a book over the wooden or metal rollers.



Insert about 3 teaspoons of filling between the sheets of dough and spread it evenly.



Turn the handle very slowly, and check to make sure that the ravioli are coming out straight and not getting stuck under the Raviolissima.



If the first ravioli should get stuck, remove it manually and straighten the sheet from the underside, so the rest will come out in good shape.



Slowly turn the handle, and keep adding filling as needed.



When the entire sheet has been rolled through the Raviolissima, place it on a flat cloth to dry. After drying, the ravioli will be easier to separate.

The Raviolissima is made in Italy by Marcato, S.p.A.

www.marcato-omc.com

Pasta Dough Recipe

6 Servings

Ingredients:

5 eggs

1 lb flour

- Place a pound of flour on a working surface and make a hole in the center.
- Put 4 eggs into the hole.
- Gently begin mixing the flour with the eggs.
- To soften the mixture, 1/2 oz of olive oil, a little water, or another egg may be added.
- Continue to knead the dough until it reaches a uniform texture and color. It should be soft and smooth.
- Form a ball with the dough, wrap it in a towel,

and let it rest for a few minutes.

- Cut the dough into small slices and pass each piece through the flat rollers of the Atlas Pasta Maker, with the regulating knob set at the widest position, number 1.
- Fold the pressed sheet in two and pass it again through the rollers.
- Repeat folding and rolling several times, lightly flouring the sheet each time it is passed, to keep it smooth.
- Then reduce the thickness of the sheet by passing it through the rollers one thickness setting smaller each time, until you reach the desired thickness, usually number 5 for the Raviolissima.
- You are now ready to use your sheet of rolled dough in the Raviolissima.

Meat Filling

7 oz of roast beef, veal, pork, pot roast, chicken or ham.

2 oz of spinach, beet tops, escarole or boiled lettuce.

1 egg, whole.

Add to taste: grated cheese, salt, pepper, nutmeg and 2 oz of mortadella

- Mince the meat, vegetables and mortadella (if you choose to use it).
- Add the egg and mix everything together, blending all the ingredients thoroughly.

Cheese Filling

3 cups ricotta

2 eggs

Salt and pepper

2/3 cup grated parmesan cheese

10 oz package of frozen spinach

- Dry spinach and chop fine.
- Combine and thoroughly mix ingredients in a mixing bowl.
- Salt and pepper to taste.

Ravioli With Tomato Sauce

18 oz peeled tomatoes, crushed

2 oz butter

Herbs such as basil, parsley, pitted black and green olives

Salt to taste

Grated cheese

- Cook the ravioli in abundant water, salted to taste.
- Meanwhile, mince the herbs, the olives (pitted) and sauté in butter.
- Add the crushed peeled tomatoes, salt to taste and cook for a few minutes.
- When the ravioli are cooked, drain them "al dente" and top them with the sauce and grated cheese.
- Serve hot.

Ravioli With Cream

Serves 6

4 oz butter
6½ oz heavy cream
Grated cheese

- Cook the ravioli in abundant water, salted to taste.
- Drain them "al dente" and immediately add half of the butter, mixing gently.
- Warm the heavy cream in a pot, add the rest of the butter, the ravioli, and mix again.
- Serve hot, topped with lots of grated cheese.

Baked Ravioli

Serves 6

5½ oz mushrooms
5½ oz sausage, minced
Onion, celery and carrot (one of each, small ones)
2 oz butter
Olive oil
Chicken broth
Salt, pepper to taste
Grated cheese

- Clean the mushrooms, cut them into small pieces, and mince the onion, celery and carrot.

- Put everything into a pot with 1½ oz butter and 2 tbs olive oil.
- Saute with a very low flame, and then add the minced sausage. Simmer for 10 minutes.
- Add 3 ladles of soup, and salt and pepper. Cover and cook slowly for about one hour.
- Cook the ravioli in abundant water, salted to taste.
- Butter a pyrex baking pan.
- Make a layer of ravioli and top it with sauce and cheese. Repeat the same step and top the last layer of ravioli with sauce and cheese.
- Scatter some small pieces of butter and bake in a hot oven at 400°F for about 20 minutes.
- Serve immediately in the same pan.

Ravioli With Ragout Sauce or à la Bolognese

Serves 6

7 oz beef or pork
2 oz butter
Onion, celery, carrot (one of each, small ones)
9 oz peeled tomatoes, chopped in a blender
Salt and pepper to taste
Grated cheese
Chicken broth

- Chop the meat, or buy it already chopped.
- Mince the onion, the celery and the carrot.
- Put everything into a pan with butter.
- Brown, and sprinkle two times with the broth.
- Add the tomatoes, salt, pepper and some hot boiling water, or broth, to stretch the sauce.
- Lower the flame and simmer for about an hour.
- Cook the ravioli "al dente", drain them and top them with the sauce.
- Serve hot with a generous layer of grated cheese.



The Raviolissima is made in Italy by Marcato, S.p.A.

www.marcato-omc.com