

M+O 4 Cheese Ravioli

di steffano ricotta, parmesan, local mascarpone, sheep's milk feta, lemon, salt, pepper, organic pasta dough (ap flour, clover milk, eggs, olive oil, salt)

Cooking Instructions

Keep ravioli frozen until ready to use. Bring a large pot of water to a rolling boil. Season liberally with salt, you want it to taste almost like the ocean. Carefully drop in the ravioli. Boil pasta for 4- 5 minutes and using a large slotted spoon carefully stir the raviolis about 1/2 way through to ensure even cooking. Using a wide slotted spoon or a spider, transfer ravioli to plates and top with sauce or if adding to a sauce cook a little less time in the water and finish in the sauce. Do not pour into a colander, as fresh filled pasta can be fragile and this will cause it to break.