

Mushroom Ravioli

Homemade mushroom ravioli with earthy mushroom filling, creamy ricotta, and Parmesan cheese. Complete guide with pasta-making tips and sauce pairings.

1h

PREP

30 min

COOK

1h 30min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 2 cup flour
- 1 tbsp olive oil
- 2 cup mushroom
- 2 clove garlic
- 3 egg
- 4 tbsp unsalted butter
- 1 cup chicken broth
- 1 cup ricotta cheese
- 1 cup parmesan cheese
- 1 tsp salt
- 1 tsp black pepper
- 1 tbsp fresh oregano

Instructions

- 1 Make the pasta dough**

Create a well in the center of 2 cups all-purpose flour on a clean work surface. Crack 3 eggs into the well and add 1 teaspoon salt. Use a fork to gradually mix the flour into the eggs until a shaggy dough forms.
- 2 Knead the dough for 8-10 minutes until it becomes smooth and elastic. Wrap tightly in plastic wrap and rest at room temperature for 30 minutes.**
- 3 Prepare the mushroom filling**

Heat 4 tablespoons olive oil in a large skillet over medium-high heat. Add 2 cups finely chopped mushrooms

and cook for 8-10 minutes, stirring occasionally, until all moisture has evaporated and mushrooms are golden brown.

- 4 Add 2 cloves minced garlic to the mushrooms and cook for 1 minute until fragrant. Season with 1 teaspoon salt and 1 teaspoon black pepper, then remove from heat and cool completely.
- 5 Mix the cooled mushrooms with 1 cup ricotta cheese, 1 cup grated Parmesan cheese, and 1 tablespoon fresh herbs in a large bowl until well combined. Taste and adjust seasoning as needed.
- 6 **Roll the pasta**
Divide the rested dough into 4 equal portions. Working with one piece at a time, roll through a pasta machine starting at the widest setting and progressing to setting 6, or roll by hand until paper-thin.
- 7 **Assemble the ravioli**
Place 1 teaspoon of filling every 2 inches along half the length of each pasta sheet. Brush water around each mound of filling and along the edges.
- 8 Fold the empty half of the pasta sheet over the filling. Press firmly around each mound to seal and remove air bubbles. Cut into individual ravioli using a pasta wheel or sharp knife.
- 9 Place finished ravioli on a floured baking sheet in a single layer, ensuring they don't touch. Repeat with remaining dough and filling.
- 10 **Cook the ravioli**
Bring a large pot of salted water to a gentle boil. Add ravioli in batches and cook for 3-4 minutes until they float to the surface and pasta is tender.
- 11 Use a slotted spoon to transfer cooked ravioli to serving plates. Drizzle with remaining olive oil and sprinkle with additional Parmesan cheese and black pepper. Serve immediately.

Tips

Allow the pasta dough to rest for at least 30 minutes - this crucial step develops the gluten and makes the dough more elastic and easier to roll thin.

Cook your mushroom filling until all moisture has evaporated to prevent soggy ravioli. The filling should be relatively dry and cohesive.

Roll the pasta dough thin enough to see your hand through it, but not so thin that it tears easily. The pasta should be delicate yet strong enough to hold the filling.

Press out all air bubbles when sealing the ravioli edges to prevent them from bursting during cooking. Use a fork or your fingers to create a tight seal.

Don't overfill the ravioli – use about 1 teaspoon of filling per piece. Too much filling makes them difficult to seal and prone to breaking.

Cook ravioli in gently simmering water rather than a rapid boil to prevent the delicate pasta from tearing or bursting open.

Dust finished ravioli with flour and place on a floured baking sheet if not cooking immediately to prevent sticking together.

Taste and adjust seasoning in your mushroom filling before assembling – mushrooms can handle generous amounts of salt, pepper, and herbs.