## Three Cheese Ravioli with Bosch Roller Pasta Maker

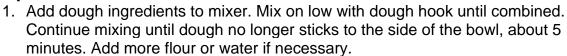
## Ingredients Pasta dough

- 2 cups flour
- 1/2 tsp salt
- 3 eggs
- · water if needed

## 3 cheese filling

- 1 cup parmesan
- 1/2 cup mozzarella
- 1/4 tsp garlic powder
- 1/4 tsp pepper
- 1 tsp dried basil

## **Recipe Instructions**



- 2. Wrap dough in plastic wrap and allow to rest for 30 minutes in the fridge.
- 3. Divide dough into 4 pieces and feed through pasta roller. Continue feeding the dough until you reach the lowest setting on the roller. Set aside.
- 4. Mix the filling ingredients together. Dollop the filling onto a sheet of pasta, leaving an inch between each dollop. Using a pastry brush, lightly brush water around the cheese dollops.
- 5. Place another sheet of pasta on top of the dollops, and carefully push the pasta around the cheese.
- 6. With a ravioli cutter (or pizza cutter) cut the ravioli into cubes.
- 7. Cook in boiling water for 3-5 minutes, or until the ravioli start floating.
- 8. Serve with olive oil and grated parmesan.

