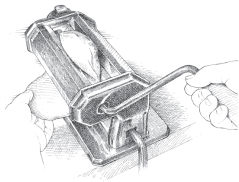


HOMEMADE PASTA

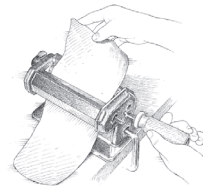
Making Fresh Ravioli and Tortellini

Rolling and Shaping Dough

You've made your dough and let it rest...now it's time to roll and shape!



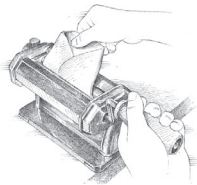
1. Cut about one-fifth of dough and flatten into disk. (Keep remaining dough covered with plastic until ready to use.) Run disk through rollers of pasta machine set to widest position.



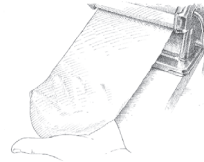
4. Fold and roll dough once more. If dough is at all sticky, lightly dust with flour. Without folding again, run pasta through widest setting twice or until dough is smooth.



2. Bring ends of dough toward middle and press down to seal.

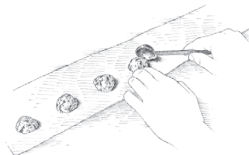


3. Feed open side of pasta through rollers.

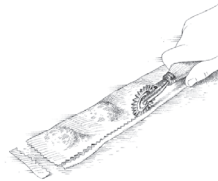


5. Roll pasta thinner by putting it through machine repeatedly, narrowing setting each time. Roll until dough is thin and satiny. After dough is rolled through narrowest setting, you should be able to see outline of your hand through pasta. Lay sheet of pasta on clean dish towel and cover it with damp dish towel to keep it from drying out. Repeat with other pieces of dough.

To Make Ravioli



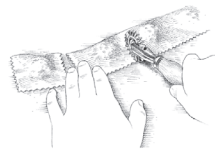
1. Use pizza wheel or sharp knife to cut 1 fresh pasta sheet at a time into long rectangles measuring 4 inches across. Place filling (about 1 rounded teaspoon each) in line 1 inch from bottom of pasta sheet. Leave 1¼ inches between each ball of filling.



3. Use fluted pastry wheel to cut along 2 sides and bottom of sealed pasta sheet.



2. Fold top of pasta over filling and line it up with bottom edge. Press layers of dough together securely around each mound of filling, sealing bottom and 2 open sides with your finger.

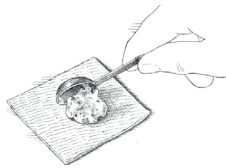


4. Run pastry wheel between mounds of filling to cut out ravioli.

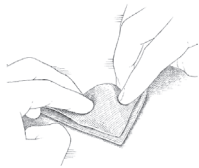
HOMEMADE PASTA

Making Fresh Ravioli and Tortellini

To Make Tortellini



1. Use pizza wheel or sharp knife to cut 1 pasta sheet at a time into 2½-inch squares. Place small balls of filling (½ teaspoon each) in center of each square.



2. Fold 1 corner of square diagonally over filling to form triangle, leaving thin border of bottom triangle exposed. Press layers of dough together securely around filling to seal.



3. Lift each filled triangle and wrap long side of triangle around top of index finger.



4. Squeeze bottom corners of triangle together.