



Ricotta Cavatelli

Ingredients

6 cups unbleached all-purpose flour, sifted
2 lbs ricotta
4 eggs, well-beaten

To a large bowl: add ½ the ricotta; add ½ the flour. Begin to bring together. Add the eggs and gradually add remainder of flour and ricotta and salt. Mix well until dough comes together. Turn dough onto a board and knead about 5 minutes until dough is smooth. Cover and let rest for 30 minutes.

As the dough rests; sprinkle a baking sheet with flour.

Cut dough into 2" x 2" inch pieces. Working with one piece of dough, while leaving the others covered, form a rope. Roll rope out to about 8 inches and cut into 1 inch pieces.

Run the pieces across a cavatelli board and place on the floured sheet. Use the remainder of dough.

If not using immediately freeze promptly.

* Fresh pasta cooks in about 4 minutes. The best test is tasting!

Buon Appetito!