



Tupperware®

SQUARE RAVIOLI MAKER

Recipes

SQUARE RAVIOLI MAKER

INSTRUCTIONS

1. Lightly dust Square Ravioli Maker with flour.
2. Drape a rolled pastry/pasta sheet, on top of the Square Ravioli maker and lightly press dough down.
3. Using spoon, fill each individual mold.
4. Using a pastry brush dipped in water, brush outside or squares to moisten.
5. Add the 2nd layer of pastry/pasta. Top with parchment paper (optional).
6. Roll the rolling pin over Square Ravioli Maker to seal raviolis.
7. Remove excess dough. Place cover on and flip over.
8. Using the flat end of the spoon push out raviolis.



SQUARE RAVIOLI MAKER RECIPES

4. Egg Pasta Dough
5. Frying Dough
6. Crab Filling with Creamy Vino Sauce
7. Fried Ravioli
8. Ravioli di Ricotta with Herb Garlic Sauce



Egg
PASTA DOUGH

INGREDIENTS

- 3 cups flour
- 1 tsp. salt
- 3 eggs
- 4 tsp. olive oil
- $\frac{1}{3}$ cup water

DIRECTIONS

1. In the medium **Thatsa Bowl** add flour, make an indent in the flour. Add salt eggs, oil and water. Using your fingers or spatula, gradually draw the flour into the liquid in the center, adding more water if needed. Different flours will take up a varying amount of liquid so you may need slightly less or more than listed above.
2. Continue kneading the pasta together until you end up with a firm, smooth pasta dough. Then cover with a cloth and leave it for 20-30 minutes to rest, while you make your choice of filling.
3. Lightly dust **Square Ravioli Maker** with flour. Drape a rolled pastry/pasta sheet, on top of the **Square Ravioli Maker** and lightly press dough down. Using spoon, fill each individual mold with approximately 1 tablespoon of filling. Using a pastry brush dipped in water, brush outside of squares to moisten.
4. Add the 2nd layer of pastry/pasta. Top with parchment paper.
5. Roll the rolling pin over **Square Ravioli Maker** to seal raviolis.
6. Remove excess dough. Place cover on and flip over.
7. Using the flat end of the spoon push out raviolis. Cook as desired.



Frying DOUGH

INGREDIENTS

- 3 cups flour
- 1 tsp. salt
- 1 cup half and half

DIRECTIONS

1. In the medium **Thatsa Bowl** add flour, make an indent in the flour. Add salt and half and half Using your fingers or spatula, gradually draw the flour into the liquid in the center, adding more water if needed. Different flours will take up a varying amount of liquid so you may need slightly less or more than listed above.
2. Continue kneading the pasta together until you end up with a firm, smooth pasta dough. Then cover with a cloth and leave it for 20-30 minutes to rest, while you make your choice of filling.
3. Lightly dust **Square Ravioli Maker** with flour. Drape a rolled pastry/pasta sheet, on top of the **Square Ravioli Maker** and lightly press dough down. Using spoon, fill each individual mold with approximately 1 tablespoon of filling. Using a pastry brush dipped in water, brush outside or squares to moisten.
4. Add the 2nd layer of pastry/pasta. Top with parchment paper.
5. Roll the rolling pin over **Square Ravioli Maker** to seal raviolis.
6. Remove excess dough. Place cover on and flip over.
7. Using the flat end of the spoon push out raviolis. Cook as desired.

CRAB FILLING

With Creamy Vino Sauce



Tupperware

INGREDIENTS

Filling

- ½ cup chopped red sweet pepper
- ¼ cup chopped onion
- 1 clove garlic, minced
- 1 Tbsp. butter
- 1 (6 oz.) can crabmeat, drained, flaked, and cartilage removed
- ¼ tsp. finely shredded lemon peel
- 2 tsp. lemon juice
- 2 tsp. drained capers
- ¼ tsp. fennel seeds, crushed
- ⅓ tsp. cracked black pepper

Sauce

- 2 Tbsp. finely chopped onion
- 2 cloves garlic, minced
- 2 Tbsp. butter
- 1 Tbsp. all-purpose flour
- ½ tsp. salt
- ⅓ tsp. ground black pepper
- 1¼ cups whipping cream
- ½ cup dry white wine
- ½ cup shredded cheese, Pecorino Romano, Parmesan, Asiago, Gorgonzola, and/or provolone
- 2 Tbsp. snipped fresh flat-leaf parsley
- 2 Tbsp. snipped fresh basil or chives

DIRECTIONS

1. To make filling, In a medium **Chef Series II Fry Pan**, cook sweet pepper, onion, and garlic in hot butter over medium heat about 4 minutes or until tender, stirring occasionally. Stir in crabmeat, lemon peel, lemon juice, capers, fennel seeds, and black pepper.
2. Fill raviolis as instructed on the **Square Ravioli Maker** dough instructions Recipe Card.
3. To cook pasta, bring a large pot of salted water to boil. Drop in your raviolis and stir gently. Cook for about 5 minutes and drain well. Pour back into the hot pot and drizzle with a little olive oil to prevent from sticking. Place on the warm burner just to keep warm while making the sauce.
4. In a medium **Chef Series II Saucepan**, cook onion and garlic in hot butter over medium heat for 3 to 4 minutes or until tender, stirring occasionally. Stir in flour, salt, and pepper. Add cream and wine all at once. Cook and stir until thickened and bubbly. Add cheese. Cook and stir for 1 minute more. Stir in parsley and basil. Pour over raviolis.

FRIED RAVIOLI

INGREDIENTS

- ½ lb. ground beef
- ¼ tsp. onion powder
- ¼ tsp. garlic powder
- ¼ tsp. oregano
- ¼ tsp. basil
- Pinch of rosemary
- ½ tsp. salt
- ¼ tsp. pepper
- 3 Tbsp. parmesan cheese
- 3 Tbsp. romano cheese
- 3 Tbsp. mozzarella cheese
- 3 Tbsp. ricotta cheese
- 2 eggs
- ½ cup heavy cream
- 1 cup breadcrumbs
- 3 Tbsp. parmesan cheese.

DIRECTIONS

1. To make filling, In a medium **Chef Series II Fry Pan**, until cooked through, drain any fat, add herbs, cook for one more minute, remove from heat and add cheeses. This mixture will be dense.
2. Fill raviolis as instructed on the **Square Ravioli Maker** dough instructions Recipe Card.
3. In a large heavy-bottomed saucepan, pour enough oil to fill the pan about a third of the way. Heat over medium heat until a deep-frying thermometer inserted in the oil reaches 350°F.
4. Whisk the eggs and cream in a shallow bowl. Place the breadcrumbs and Parmesan into another shallow bowl and stir to combine. Dredge the ravioli in the egg mixture, followed by the breadcrumb mixture. Working in batches, carefully drop the ravioli into the saucepan and fry until golden brown, 2 to 3 minutes, making sure that the oil comes back up to temperature in between batches. Do not over crowd while frying. Place directly onto a cooling rack lined with aluminum foil to drain any excess oil. Serve with warm tomato sauce and freshly grated Parmesan.



RAVIOLI DI RICOTTA

With Herb
Garlic Sauce

Tupperware

INGREDIENTS

Filling

1 lb. fresh ricotta, drained
Pinch of freshly grated nutmeg
1 tsp. freshly grated lemon zest
1 cup freshly grated Parmigiano-Reggiano, plus more for serving
1 large egg, plus 1 large egg lightly beaten with 2 Tbsp. water
Salt and freshly ground black pepper

Sauce

2 Tbsp. extra-virgin olive oil
2 garlic cloves, minced
¼ cup chopped fresh basil
¼ cup (1 oz.) shaved fresh Parmigiano-Reggiano cheese

DIRECTIONS

1. To make filling, In a large bowl combine the ricotta, nutmeg, lemon zest, Parmigiano-Reggiano, and 1 egg. Season to taste with salt and pepper, stir well, and set aside.
2. Fill raviolis as instructed on the **Square Ravioli Maker** dough instructions Recipe Card.
3. To cook pasta, bring a large pot of salted water to boil. Drop in your raviolis and stir gently. Cook for about 3-5 minutes and drain well. Pour back into the hot pot and drizzle with a little olive oil to prevent from sticking. Place on the warm burner just to keep warm while making the desired sauce.
4. To prepare sauce, heat oil in a **Chef Series II Saucepan** over low heat. Add garlic to pan; cook 6 minutes or until garlic is tender, stir in basil. Remove from heat. Place 5 ravioli in each of 4 shallow bowls; drizzle each serving with 1 ½ teaspoons garlic oil. Top each serving with 1 tablespoon shaved Parmigiano-Reggiano. Serve immediately.