



— Cultivate Your Passion for Cooking —

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Roasted Red Pepper Ravioli

Ingredients

- 1 pound fresh ricotta, drained well
- 1 cup mascarpone
- ½ cup Pecorino Romano, grated
- 2 large red peppers, roasted, seeded and diced
- 1 large egg (beaten)
- ½ teaspoon each salt and pepper

Preparation

Prepare pasta dough. While dough is resting:

Combine ricotta, mascarpone, egg, salt and pepper. Use a hand mixer on low speed to blend well. Fold in pecorino and peppers. Refrigerate until ready to use.

Buon Appetito!