

Mia
NIPOTE
CABERNET SAUVIGNON *of the* LIVERMORE VALLEY

MARINO'S RAVIOLI RECIPE

RAVIOLI MEAT STUFFING RECIPE.

Makes approximately 100 pillows

Dice and sauté:

1 large onion

4 cloves garlic

Stir in 3 pounds ground chuck and brown mixture.

Drain.

Chop 1/2 bunch fresh parsley.

Stir into mixture with 3/4 cup bread crumbs and 1 teaspoon nutmeg.

Let cool 2-3 hours.

Add approximately 4 eggs to mixture so that the meat is workable but not wet. If too moist add bread crumbs.

This is your meat filling for the ravioli.

PASTA DOUGH RECIPE REQUIRES PASTA MACHINE.

4 1/2 cups flour

Add 10 eggs - hand mix well - dough should be stiff but workable.

Crank out your dough ribbons.

Place dollop of meat spaced evenly along dough then fold over to cover meat.

Cut with circular implement (glass jar, etc.) fork edges to seal and freeze on flat sheets. May be transferred to freezer bags once frozen.

MEAT SAUCE RECIPE.

Dice and sauté:

1 large onion

4 cloves garlic

Stir in 1 1/2 pounds ground chuck and brown mixture.

Drain.

Add two 28 ounce cans of crushed tomatoes

1 tablespoon each oregano, basil

1 teaspoon nutmeg

1/2 teaspoon cinnamon

Lemon zest

1/2 pound of pork neckbones

Stir and simmer for 2 hours.

Serve over freshly cooked ravioli with ensalata, panne and Mia Nipote.

