

# Lulu`s Family Recipes

## Raviolis

*Gloria Voightmann*

This is a recipe I got from my Aunt Gloria who got it from her mother so this is probably a few generations old. She`d serve this during the holidays next to the traditional turkey or ham.



- Dough
- 4 cups flour
- Salt to flavor (approx. 1 Tablespoon)
- 5 eggs
- Water
- Meat Filling
- 1 lb. ground beef
- ½ can spinach, drained and chopped
- ¼ teaspoon salt
- 1/8 teaspoon pepper
- 2 Tablespoon Romano cheese
- 1 egg
- 1 teaspoon marjoram
- Cheese Filling
- 1 lb. ricotta cheese
- ½ cup Parmesan cheese
- ¼ cup chopped parsley
- 2 eggs
- Pinch of salt and pepper
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Mix dough ingredients together. Add water a little at a time until dough is formed and work until firm. Roll thin and cut into squares, about ¼ inch thin. The thickness may depend on the size of the squares and the amount of filling put in so you can experiment. Fry meat filling ingredients all together in skillet, cool. Mix cheese filling ingredients in bowl, set aside until ready to fill squares. Fill square of dough and put top square on then pinch closed. Boil in salted water until done, approximately 4-5 minutes once they rise so the filling can cook. I usually test one out to make sure. Can be frozen for future use. Make sure they are separated from each other to avoid sticking.