

CHEF SARA RHODES

## SHRIMP AND CHEESE RAVIOLI FILLING

1 Lb. Fresh Pasta

15 oz. whole milk ricotta cheese  
¾ cup grated parmesan cheese  
1 egg yolk  
½ cup fresh basil, chopped  
¾ lb. cooked shrimp, finely chopped  
Salt and pepper

Mix first 5 ingredients together.  
Season with salt and pepper.

Roll out pasta and put over ravioli mold or lay flat. Add small amounts of the filling on the pasta. Brush edges and middle with water. Cover with another sheet of pasta and press to seal. Using a rolling pin with the mold, roll over the mold until the ravioli is cut. If not using a mold, use a crimper to cut and seal ravioli, making sure the air is out of the ravioli.

