

# A Complete Guide To Ravioli Fillings

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## About This Guide

This guide represents our own personal collection of ravioli fillings and some tips and hints on filling ravioli, all of which are based on our own personal experience.

Because we follow our own advice and always experiment and try something new, we continually add more filling recipes as we go.

If you have any suggestions or wish to contribute your own filling recipes, contact us and we will include your information with full credit to you.

We do hope you enjoy this and enjoy ravioli as much as we do

## About Fillings

**I like to make my own ravioli and other filled dumplings for a couple reasons. And one of the more significant is that I like to know what is in between the layers of pasta. If there's meat, I know what meat it is. And I do not add filler or any preservatives. I am not interested in mystery filling.**

You can use whatever is on hand to make a filling.

Here are some basic filling recipes. Once you go through these you'll see that it is very easy to make something that suits your taste.

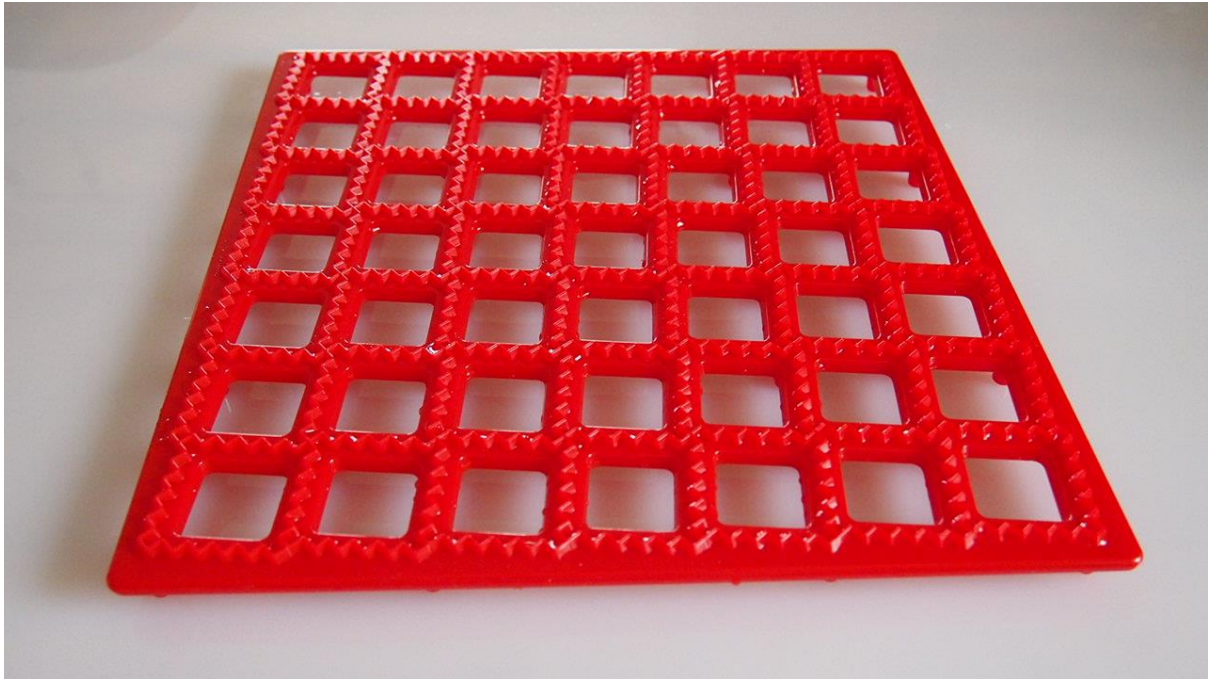
## The Biggest Problem That You Will Face

If you don't do it right, a great filling can ruin your ravioli. And this is a common problem!

It is **absolutely necessary** that you do not get any filling in the area that is used to seal the ravioli.

If any filling gets in that sealing area, the ravioli will burst when put in boiling water. The ravioli will wash out and you will be left with a piece of tasteless pasta.

The RavioliKing ravioli maker has an open bottom.



Be sure to use a dough that has been rolled thin to the point where you can see your hand through it.

If you over fill, with the RavioliKing you have no real problem because the dough will stretch and the filling will not flow out into the sealing area. (Information about using the RavioliKing is at this link. [Using The Ravioli King](#))

If you use a ravioli form or maker that has a bottom to it, if you over fill, the filling will flow out into the sealing area. That ruins the ravioli.

When you add filling, be sure you add it in the center. I prefer using a cookie press or pastry bag to add the ravioli filling. I am particularly partial to a cookie press because I can really control the amount of filling and the placement.

And it always is best to use a filling that has been chilled so it is a little stiff. Sometimes I add a little flour as a binder to stiffen the filling. Don't add too much or it will taste pastey. Just a small amount will stiffen the filling for you.

### Tip

Watch the special series of ravioli videos at this link. [Making Ravioli](#)

Use a ravioli maker like the RavioliKing. [Using The Ravioli King](#)

Get A Ravioli King on Amazon at [RavioliKing](#)

## Comments On Ravioli Fillings

Remember that ravioli is a people food. People put whatever they had on hand between two pieces of pasta and boiled it.

I have provided a few filling recipes below. They are good recipes but do consider them as starting points and guidelines.

Meat fillings can be as simple as left over roasts chopped or ground and spiced as you wish. Cheese fillings can be as simple as pieces of mozzarella, Camembert, or sweet cheeses.

Fruit fillings can be nothing more than pie fillings.

Just be creative. If you have something in the refrigerator and you're not sure what to do with it, think about making it into a filling.

Leftover mashed potatoes? Add some sautéed onions and pepper. Or add some sautéed mushrooms.

And go on from there.

The type filling that you choose will really depend on how you want to serve the ravioli.

If you want to serve toasted ravioli as an appetizer, cheese filled delicacies might be appropriate.

If you looking for a main course, meat or potato fillings are a good choice. But then don't ignore the standard ricotta and spinach filling or some of the other ideas presented below.

And then for the kids, there is nothing like fruit filled boiled ravioli served with cream.

So these comments in mind, let's look at some specific recipes.

## Ravioli Fillings

### Ricotta Cheese Filling

1 pound ricotta cheese

2 eggs

1/4 cup grated Romano cheese

1/4 cup finely minced fresh basil

Salt and pepper to taste

Mix all the ingredients together and set in the refrigerator to allow the flavors to marry - maybe an hour or so.

### Sausage Parmesan Filling

1 pound sweet Italian sausage

2 eggs

1 cup Parmesan cheese

Salt and pepper to taste

Cook the sausage until done. While cooking, mix and break it into very small pieces. Drain and cool.

Combine the sausage with remaining ingredients and mix well

Cool in refrigerator until you are ready to use it.

### Mushroom Filling

½ pound of dried Porcini mushrooms. If you don't have these, use whatever you have or increase the amount of freshly chopped mushrooms to the point that you are comfortable.

4 ounces of finely chopped fresh mushrooms

1 tablespoon olive oil

1 tablespoon chopped parsley

1 clove garlic - minced

Salt and pepper to taste

½ cup Ricotta cheese

Soak the dried mushrooms in boiling water until soft. Drain and squeeze the mushrooms to remove any liquid. Chop them finely.

Sauté the fresh mushrooms in the olive oil until the liquid has evaporated. Add the porcini mushrooms parsley garlic and stir for a minute. Add salt paper pepper.

Combine egg yolk, ricotta cheese and mushroom mixture. Cover and chill.

### Meat Filling

½ pound ground beef

½ pound ground veal

½ cup chopped walnuts

½ cup chopped celery

½ cup cooked carrots - chopped

Salt and pepper to taste

1 ½ cups chopped spinach

4 eggs

1 cup grated Parmesan cheese

Sauté the beef, veal, walnuts, celery and carrots. Cool.

Add the spinach, eggs and cheese. Mix well.

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### Sausage Filling

4 ounces Italian sausage

¾ cup chopped spinach leaves

1 egg yolk

⅓ cup ricotta cheese

¼ teaspoon dried sage

⅛ teaspoon grated whole nutmeg.

Sauté the sausage until brown breaking it up into small pieces. Stir in the spinach.

Drain off the fat

Combine the remaining ingredients. Stir in the sausage mixture. Chill until ready to use.

### Butternut Squash Filling

1 pound butternut squash

2 tablespoons olive oil

¼ quarter teaspoon salt

1/8 teaspoon freshly ground pepper

1/4 cup Parmesan cheese

1/8 teaspoon ground nutmeg.

Cut squash in half, take out the seeds, put in a baking pan and spread on the oil, salt-and-pepper. Bake until it soft.

Mix with the other ingredients. Chill until ready to use

### Cheese Filling

1 pound ricotta cheese

8 ounces shredded mozzarella cheese

1/3 cup grated Parmesan cheese

1 egg

2 teaspoons chopped fresh basil

1 teaspoon chopped fresh parsley

1 teaspoon chopped fresh oregano

1/4 teaspoon garlic powder

1/8 teaspoon salt

1/8 teaspoon pepper

Mix all the ingredients

## Potato Cheese Filling

### Mashed Potatoes

Grated yellow cheese or other cheese of your choice.

Salt and Pepper to taste.

You can use fresh made mashed potatoes or leftovers.

This filling is primarily used for toasted ravioli.

Just next to the ingredients and put them aside until you are ready to use them.

Probably start with at least two thirds mashed potatoes. Adjust the amounts to where you are comfortable.

## Potato Onion Filling

### Mashed potatoes

### Sautéed onions

Salt and pepper to taste

Add enough onions to the mashed potatoes to achieve the taste that you desire. We generally use two parts mashed potatoes to one part sautéed onions.

Used for toasted ravioli.

## Closing Comments

### To Make Good Ravioli

In order to make good ravioli here are some things that you should always remember.

Be sure that your dough is rolled very thin. You must be able to see your hand through the dough. Thicker doughs make for bad ravioli.

Always add your filling in the center of the dough so that it does not flow into the sealing area. If your filling flows into the sealing area your ravioli will burst when you boil it.



Control the amount of filling that you add so that it does not flow into the sealing area when you cover it with the second layer of dough.

Fillings should be rather thick. Runny fillings will flow into the sealing area. Adding some flour to dry the liquid will help.

Use chilled fillings. They are easier to handle.

If you use a form, use one with an open bottom that will adjust for the amount of filling that you add. Watch how that is done in this video. [Filling Ravioli](#)

Watch the complete series of videos on making ravioli at this link. [Ravioli Playlist](#)

[Comments Questions, Recommendations.](#)

If you have any comments, questions, or recommendations, we would like to hear from you. We would love to hear from everyone who reads this booklet.

I hope that it is helped.

Gary Granai

. Here is a link to the ravioli combo which you might find interesting. Click [on Ravioli Combo.](#)

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