**Pasta Perfecto**

**Ravioli with ham and cheese in a tomato sauce**

**Ingredients**

**Pasta**

**300g flour (plus extra for dusting)**

**3 large eggs**

**1 tsp salt**

**1 tbsp olive oil**

**Filling**

**75g gruyere cheese, grated**

**50g full fat Philadelphia cheese**

**25g parmesan cheese, grated**

**3 spring onions**

**1 egg yolk**

**50g ham, finely chopped**

**Tomato Sauce**

**1 tbsp olive oil**

**1 small onion, finely chopped**

**1 clove garlic, crushed**

**1 tbsp tomato puree**

**400g tinned chopped tomatoes**

**100ml water**

**Dash of sugar**

**Got everything you need?**

**Then let’s get cooking!**

**Pasta**

1. **Measure the flour, eggs, salt and oil into a bowl. Mix together with a wooden spoon.**
2. **Knead in the bowl, using your hands, to form a dough. Tip out a floured work surface and knead for 10 minutes until shiny and smooth.**
3. **Roll out one ball to a small rectangle using a rolling pin, then feed it through a pasta machine, starting on the widest setting. Tip: you will need to go through each setting at least 2-3 times, working up from 1 to 5. Sprinkle flour over the sheets occasionally so that they don’t stick.**
4. **Cut the long sheet of pasta in half so you have 2 sheets that measure about 30 x 10 cm (12 x 4 in). Repeat with the remaining balls until you have 8 sheets. Leave to rest for 10 minutes.**
5. **Toss in flour and then place on a baking sheet dusted with a little flour. Cover with cling film until needed.**

**Ravioli**

1. **Mix all the filling ingredients together in a bowl and season well. Spoon about 6 teaspoons of filling evenly spaced along one sheet of pasta. Brush a little water around the filling.**
2. **Put another sheet on top and press down to seal the edges. Cut around the filling to make squares and score the edges with a fork.**
3. **Dust with flour and leave on a baking sheet to dry out for 20 minutes and repeat with the remaining dough.**
4. **Cook the ravioli in boiling salted water for 4 to 5 minutes. Drain and serve with the sauce.**

**Ravioli**

1. **Heat the oil in a saucepan. Add the onion and garlic and soften for 5 to 6 minutes until soft.**
2. **Add the tomatoes, water, puree and sugar and season to taste. Bring up to the boil and then reduce the heat to medium and cook for 5 to 10 minutes.**