



FILLED PASTAS- CONTENTS

Ravioli, Tortellini, Cannelloni & Lasagna Course

Impressive fancy pastas that always end up in a great tasting pasta meals

Demystify the secrets of filled pastas and how to prepare and shape them, store or freeze them. Learn great everyday dishes and fancy ways of making filled pastas using one of the many different filling options in this course. Experience many new favorites and learn about ingredients and cooking techniques in these step-by-step cooking videos that also offer you many useful cooking tips. Budget friendly and great for kids cooking!



Introduction

LESSON ONE- Ravioli- All shapes and flavors

Video Content

1. Things to know about ravioli and other filled pastas

Video Content with PDF recipes

2. Cheese Ravioli filling
3. Chicken Mushroom Ravioli Filling
4. Crab Meat Ravioli Filling
5. Meat Ravioli filling
6. Pear and Pecorino Ravioli
7. How to make Sage Butter

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LESSON TWO – Techniques Video Content

1. 00 Flour
2. Basic pasta dough for ravioli & other filled pastas
3. Technique of rolling the dough
4. Technique of making the dough and resting it
5. Cooking Filled Pasta (**FREE PREVIEW**)
6. Making Lasagna Sheets
7. Round Tortellini
8. Ravioli
9. Triangular Ravioli
10. Small Ravioli
11. Round and square Ravioli (**FREE PREVIEW**)
12. Restaurant Style Ravioli

Lesson 3- Lasagna, Cannelloni, Rotolo & basic pasta dough for lasagne (Video Content with PDF recipes)

1. Lasagna with white sauce & meat sauce
2. Rotolo
3. Upright Cannelloni
4. Pasta Bake

“Dedicated to bringing the chef out in you” Walter Trupp