



## CHEESE RAVIOLI

- 3 Eggs
- 2 1/2 Teaspoons Salt
- 2 Cups Sifted Flour
- 3 Cups Cottage Cheese
- 2 Tablespoons Cream
- 1/8 Teaspoon Pepper
- 2 Quarts Boiling Water

## DIRECTIONS

1. Beat eggs slightly.
2. Add 1 teaspoon salt and flour.
3. Knead well.
4. Cover and let stand for thirty minutes to one hour.
5. Cut into three inch wide strips. Roll Very Thin
6. Combine cheese, cream, 1/2 teaspoon salt and pepper.
7. Place one teaspoon of filling 1 inch apart along the lower edge of each strip of dough.
8. Cover with upper half, cut into squares with filling in the center of each square.
9. Press edges together.
10. Place on a cloth to dry for several hours.
11. Drop a few at a time into boiling water to which remaining salt has been added.
12. Cook 20 minutes.