

# Community Cookbook

## Raviola Filling

Submitted by California History Room at Madera Library

**This recipe is included in the Carmella LaMattina Rago scrapbook which is located in the California History Room at the Madera County Library. The recipe was given to Carmella by Mrs. Mary Mastrofini in 1937.**

### Ingredients:

Raviola Filling:

1 roasted chicken or 5 lbs of veal or beef  
12 pounds of fresh spinach  
3 cups of dry bread crumbs  
12 eggs  
Garlic, Onion and Parsley (amounts not provided)  
1/2 cup of Italian cheese  
Salt and Pepper

Raviola Dough

4 eggs  
3 Tablespoons of Oil  
4 1/2 cups or more of Flour  
1 cup of Water

### Directions:

1. Cook spinach and drain well.
2. Grind meat and spinach. Add remaining ingredients and mix well.
3. For Raviola Dough: Mix all ingredients and roll very thin.
4. Spread filling on part of dough, cover with remaining part of dough.
5. Press with wood mold and cut into squares.

