Ghost Ravioli

Ingredients

½ cup whole-milk ricotta
¼ cup parmesan, grated
½ tsp kosher salt or more to taste
Pinch of fresh nutmeg, grated
1 large egg
1 (12-oz.) package wonton wrappers

Method

In a large bowl, mix ricotta, Parmesan, salt, and nutmeg. Taste cheese mixture and add salt if needed a pinch at a time. In a small bowl, whisk egg with a splash of water. Arrange wrappers on baking sheets and brush with egg wash. Spoon about 1/2 teaspoon filling in the center of each wrapper. Gather sides of wrapper and press together to form a shape that resembles a ghost. Repeat with remaining filling and wrappers. Freeze at least 30 minutes or up to 2 weeks. Bring a large pot of salted water to a bare simmer. Working in batches, drop in ravioli and cook until they float and turn slightly translucent, approximately 2 to 3 minutes. Pair your ghostly ravioli with a loose creamy Alfredo sauce, a smooth tomato based sauce, or a pesto sauce.

Recipe by Chef Pamela Askerneese-Henry