**Ravioli Cheese Filling**

1 cup ricotta cheese

2 tablespoons parmesan cheese

¼ cup mozzarella cheese

1 egg

1 teaspoon parsley

¼ teaspoon salt

* Mix all ingredients in a medium bowl.
* Roll out fresh made pasta dough in pasta machine
* Place rolled dough into ravioli maker.
* Fill holes with cheese filling
* Place a 2nd layer of rolled dough on top
* Use a rolling pin and roll over top. Push hard so that each ravioli gets perforated and easy to separate.
* Lay out completed ravioli on parchment paper on a baking sheet, wrap, label and refrigerate.
* Tomorrow- boil ravioli and prepare sauce.