

## Meat Filling for Ravioli and Tortelloni

2 Cups Ground Veal  
2 Cups Ground Beef  
1 Cup Ground Mortadella  
10 whole sage leaves  
1 Cup olive oil  
1 Cup white wine (ex: Chablis)  
2 lg. Onions or (3 medium) finely diced  
2 Tbls. Salt (more or less to taste)  
1 Tbls. Pepper  
1 Tbls. Cinnamon  
2 Cups Grated Parmesan Cheese

Sautee onions and sage leaves in wine and olive oil on low heat until onions are soft (do not brown). Pre-mix the ground meat together in a bowl with salt, pepper and cinnamon. Remove sage from cooked onions, then add meat to onions and cook slowly, stirring often to be sure the meat doesn't brown. When cooked thoroughly, let cool, then blend, using a food processor or blender, to make a smooth consistency (but not like baby food).

Add the parmesan cheese. The mixture should be on the dry side, i.e. no liquid seeping out. If it's too moist, place in a colander, or pat with a towel to remove extra moisture.

Follow instructions on video to make ravioli, tortelloni, or cannelloni.

Sally-I'll be sending these to you asap Just want to get them right

'Ravioli with Goat/ Ricotta Cheese and Fresh Basil' for a vegetarian version

'Lemon/Butter Sauce' for Goat Cheese Ravioli

'Pasta Recipe'