

# Beetiful Bites with Blazing Basil Marinara

## Ingredients:

### *Beetiful Bite Dough*

2 ½ cups (315g) all-purpose flour or 00 flour (plus extra for dusting)

½ tsp salt

2 large eggs

1 large egg yolk

⅓ cup beet juice (fresh or store-bought)

1 tbsp olive oil

### *Beetiful Bite Filling*

1 cup ricotta, 1/2 cup mozzarella, 1/2 cup provolone, 2 tbsp grated parmesan, 2 eggs, 1 tbsp dried parsley, salt and pepper to taste

### *Blazing Basil Marinara*

2 lbs fresh tomatoes (Roma or San Marzano work best)

3 tbsp olive oil

1/2 large onion, finely chopped

3 cloves garlic, minced

1 tsp red pepper flakes (adjust for heat preference)

¼ cup tomato paste

½ cups water (As needed)

1-2 tbsp balsamic vinegar

1-22 tbspsugar (optional)

1 ½ tsp salt (adjust to taste)

1 tsp black pepper

1 tbsp dried oregano

1 tsp dried thyme

½ cup fresh basil, chopped (plus extra for garnish)

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## Instructions:

### *Beetiful Bites:*

1)Make the Beet Juice (If Using Fresh Beets) – Roast or steam 1 or 2 large beets until tender, then blend with a small amount of water. Strain through a fine sieve or cheesecloth to extract a smooth juice.

2)Form the Dough – On a clean surface, make a well in the flour and salt. Add the eggs, yolk, beet juice, and olive oil into the center.

3)Mix & Knead – Using a fork, gently incorporate the flour into the wet ingredients until a shaggy dough forms. Knead by hand for 8-10 minutes (or use a stand mixer with a dough hook) until smooth and elastic. If the dough is too sticky, add a little flour; if too dry, add a tiny splash of beet juice or water.

4)Rest the Dough – Wrap the dough in plastic wrap and let it rest at room temperature for 30-45 minutes. This allows the gluten to relax, making it easier to roll out.

5)Roll & Shape – Divide the dough into smaller pieces and roll it out using a pasta machine or rolling pin until thin (~1/16 inch). Cut into circles or squares for ravioli and fill with your desired filling.

*Beetiful Bite Filling(prepare while the dough is resting):*

6) Mix all ingredients together in a bowl until well blended.

*Blazing Basil Marinara (start while the dough is resting):*

7) Prep the Tomatoes – Bring a large pot of water to a boil. Score an “X” on the bottom of each tomato and blanch them in boiling water for 30-45 seconds. Transfer to an ice bath, then peel off the skins. Core and roughly chop the tomatoes.

8)Cook the Base – Heat olive oil in a large pot over medium heat. Sauté the onion until soft (about 5 minutes). Add garlic and red pepper flakes, cooking for 30 seconds until fragrant.

9)Simmer the Sauce – Add the chopped tomatoes and tomato paste (if using). Pour in water, balsamic vinegar, sugar, salt, pepper, oregano, and thyme. Stir well and bring to a simmer. Cook uncovered for 30-45 minutes, stirring occasionally, until the sauce thickens.

10)Blend for Smoothness – Use an immersion blender for a smoother sauce or leave it chunky for a rustic texture.

11)Finish with Herbs – Stir in fresh basil and parsley, simmer for 5 more minutes, then turn off the heat.

12)Place a heaping spoonful of filling onto each dough spot. Place another dough on top and seal the edges using a fork by pressing them together.

13)place into boiling water for 4 to 6 minutes or until the ravioli float to the top. Drain and serve with the blazing basil marinara.

Cook – Boil in salted water for 2-3 minutes or until the ravioli float. Serve with Blazing Basil Marinara!