

# Design and Technology Knowledge Organiser

## Year Five and Six Ravioli

### Ravioli

- The word ravioli is from an old Italian word riavvolgere (“to wrap”)
- Canned ravioli was pioneered by Chef Boyardee in the 1930’s
- “Fresh” packed ravioli lasts up for several week while fresh made lasts for just a few days.
- Italian tradition is to serve vegetarian ravioli, particularly on Fridays. Meats is served as a side or later in the meal.
- Ravioli appears in In India, a popular dish called *Gujiya* is similar to ravioli, however it is prepared sweet, with a filing of dry fruits, sugar and a mixture of sweet spices, then deep fried in vegetable oil.
- Jewish cuisine has a similar dish called Kreplach, a pocket of meat or other filling covered by egg pasta.
- National Ravioli Day is the 20<sup>th</sup> of March

Type of Pasta	Information
<b>Macaroni</b>	Pasta in the shape of narrow tubes.
<b>Penne</b>	Pasta in the form of short wide tubes.
<b>Spaghetti</b>	Pasta made in solid strings, between macaroni and vermicelli in thickness.
<b>Tagliatelle</b>	This is a type of <b>pasta</b> that resembles the long, flat ribbon-cut shape.
<b>Fusilli</b>	Type of Italian <b>pasta</b> shaped like curly spirals or little springs.
<b>Ravioli</b>	Small pasta envelopes containing minced meat, fish, cheese, or vegetables, usually served with a sauce.

### Types of Ravioli

Egg Ravioli	Tomato Ravioli
Pesto Ravioli	Pumpkin Ravioli
Goat’s Cheese Ravioli	Spinach Ravioli
Cheese Ravioli	Butternut Squash Ravioli



Bacon Ravioli	Parsley Ravioli
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