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Spinach and Ricotta Ravioli



Ingredients

For pasta dough
400gm “00” (plain) flour
5 eggs
For filling
200gm cooked spinach
300gm ricotta cheese
1 egg
25gm grated parmesan
5gm ground nutmeg
5gm salt
4gm ground black pepper

For ravioli
Previously prepared pasta dough
Previously prepared filling
1 egg
Handful of “00” (plain) flour – for working
For ravioli
Spinach and ricotta ravioli pieces
50ml vegetable stock
150gm butter
4 sage leaves
Salt – to taste

Servings
4
Person

Preparation

1. To prepare the pasta dough:
2. In a large mixer place the four. Turn the machine on and while the machine is running, add the eggs and allow the dough to combine (it may take up to 6 minutes). When the dough comes away from the sides and leaves the bowl clean the dough is ready. It should feel soft in your hands. Cover tightly with cling film and keep in the fridge.
3. To prepare the filling:
4. Squeeze all the water out of the cooked spinach and chop the spinach very finely.
5. In a bowl mix the spinach, ricotta cheese, nutmeg, parmesan cheese and egg.
6. Adjust the seasoning with salt and black pepper to taste. The mixture should look white with flecks of green through it, not like green toothpaste.

7 To prepare the ravioli:

8 If the dough has been in the fridge then you must let it come to room temperature before using it in the pasta machine as it must be soft to roll.

9 Cut off small sections of the dough about 200gm portions. Dust the dough lightly with some flour. With the machine on the largest setting, (widest gap between the rollers), pass the dough through rollers – do not pull or push the dough through, let it pass naturally.

10 Dust the table with some flour to avoid the dough sticking to your work surface. Remove the dough and fold in half, repeat this step about four times or until the dough is the width you require – fold until the dough is tough.

11 Now turn the dial down by one number and pass the dough through again, do not fold anymore. After two passes on that number turn the dial down again and pass through the ravioli dough.

12 Continue this process until you reach number 1 on the dial, this is the desired thickness for the ravioli. Lay the sheet out flat and dust with flour. Pipe the filling onto the ravioli dough.

13 Continue piping the filling onto the dough until the dough is full.

14 Brush the edges of the dough with water and then gently lay another layer of thinly rolled pasta dough on top.

15 Gently press the dough with your finger ensuring you remove all the air from around the filling. When you have removed all the air cut the ravioli into squares, they should be about 6.5 – 7cm square in size.

16 To serve the ravioli:

17 Place seven pieces of ravioli per person into salted boiling water – cook until al dente. This will only take a few minutes.

18 In a frying pan melt the butter and add the sage leaves. Then add some vegetable stock. Reduce the butter and vegetable stock to a thin sauce. Add the cooked ravioli pieces and toss gently until the ravioli is covered in the sauce.

19 Season with salt to taste.

Cooks Note

Serves 4