

Greens and Ricotta Ravioli

Recipe source: Modified from SAKGP Shared Table Wattleseed Mushroom Ravioli by Nornie Bero, Mabu Mabu

Fresh from the garden Potatoes, silverbeet or spinach, spring onions, parsley, eggs

Equipment	Ingredients
Large bowls and colander	For the pasta dough:
Small bowls	4 eggs – 3 whole, 1 yolk
Tea towels	300 g plain flour
Measuring spoons and cups	For the filling:
Scales	450 g greens
Measuring jugs	10 stems of Parsley washed
Chopping boards	450 g fresh ricotta (see Home Made Ricotta recipe)
Medium knives Forks	120g finely grated Parmesan
2 large mixing bowls	1 egg
Grater	½ tsp ground nutmeg
Wooden spoons Rolling pins	1 tsp salt
Ruler, Pasta maker (if using)	
Scissors, Trays lined with baking paper	

What to do

To make the pasta dough:

Place flour in a bowl and create a well in the middle of the flour.

Whisk 3 whole eggs and 1 yolk in a small bowl. Place the egg mix in the well. Slowly whisk in the eggs using a fork, blending until it forms a dough. Do not knead dough. Cover the dough with a damp tea towel and set aside for 10 minutes.

After 10 minutes, knead the dough for 2 minutes, then cover again with the damp tea towel for 30 minutes to 1 hour to relax the gluten

To make the filling:

Wash the greens, separate the leaves from the stems. Chop leaves and chop the stems finely. Heat the frypan and add the greens and stems. Cook until leaves are wilted.

Remove to a plate and cool. Squeeze out excess moisture, if needed.

Add greens to a large bowl.

Measure out 450g fresh ricotta and place in a large bowl

Beat 1 egg with a fork add to the ricotta

Measure ½ teaspoon of nutmeg and 1 teaspoon salt and add to the ricotta

Measure out 120g parmesan

Grate parmesan and add to the bowl.

Wash and chop ½ cup parsley leaves.

Add all the filling ingredients to the large bowl with the greens and mix well.

To assemble the ravioli

Line baking trays with baking paper and lightly dust with flour.

Cut the dough into four pieces. (If working with one piece at a time, leave the others covered with a damp tea towel.) If using a pasta maker, follow instructions.

For each piece of dough, sprinkle a little bit of flour on a clean surface and use a rolling pin to roll the dough out until translucent, making sure to flip the dough each time when rolling.

Continue until you have a dough sheet about 45 cm long and 16 cm wide.

Cut the sheet vertically into two 45 cm x 8 cm wide sheets.

Place dollops of the greens and ricotta filling along one sheet, about 1 tablespoon per dollop, two finger widths apart, using about 6 dollops in total to make 6 ravioli per sheet.

Put the second sheet on top and firmly press down between each dollop to create the ravioli pillows. Slice in between each dollop.

Place each ravioli pillow onto the baking tray as you go and cover with a damp tea towel so they don't dry out.

To cook the ravioli

Bring a salted pot of water to the boil and lower the ravioli into the water using a slotted spoon.

Boil for 5 to 6 minutes depending on the thickness of the pasta, until al dente. The pasta will float on the surface when it's ready.

Drain in a colander and add to the serving plate.

Top with sauce of your choice.

Serve and ENJOY!