

Leafy Greens Ravioli

Season: All

Serves: 30 ravioli

Fresh from the garden: eggs, garlic, lemon, mixed soft-leaved herbs, onion, silverbeet

This is a great way to use seasonal greens to make a hearty meal. In kitchen classes, the pasta dough should be made by one class for the next class, so it has time to rest. This dish lets children demonstrate a wide range of cooking techniques, with each step building up to the final assembly and a glorious baked dish hot out of the oven.

Equipment:

metric measuring scales and spoons
clean tea towels
chopping board
cook's knife
fine grater
zester
large frying pan
wooden spoon
large mixing bowl
large pot with lid
pasta machine
teaspoon
fork
2 baking trays
2 large baking dishes, 5–8 cm deep
large slotted spoon

Ingredients:

For the pasta dough:

See **Basic Pasta Dough** recipe

For the sauce:

See **Tomato & Garlic Sauce** recipe

For the filling:

10 silverbeet leaves
1 onion, peeled and finely chopped
6 garlic cloves, peeled and finely chopped
1 tbsp olive oil, for frying
300 g ricotta
2 eggs
1 nutmeg, finely grated
50 g parmesan, finely grated, plus extra to serve
zest of a lemon
1 handful of mixed soft-leaved herbs, finely chopped
salt and pepper, to taste
plain flour, for dusting

What to do:

1. Preheat the oven to 100°C.
2. Prepare all of the ingredients based on the instructions in the ingredients list

To make the pasta dough:

1. Make the pasta dough using the **Basic Pasta Dough** recipe and let it rest.

To prepare the greens:

1. Separate the green leaves and white stems of the silverbeet.
2. Slice and finely chop the white stems into small pieces.
3. Finely slice the green leaves.
4. Gently sauté the onion and garlic in a frying pan for 2–3 minutes in olive oil.
5. Add the chopped stems of silverbeet, stir and continue to cook gently.
6. Add the green leaves to the pan and stir to coat the leaves in oil. Sauté for another 5 minutes.
7. Remove from heat and allow to cool.
8. Drain off any excess liquid created during the cooking process.

To make the filling:

1. In the large mixing bowl, combine the ricotta, eggs, grated nutmeg, parmesan, lemon zest, herbs, and salt and pepper to taste. Mix well and then leave to cool.
2. Add the greens when cool, mix well, taste and season if necessary.
3. Store in the fridge until needed.

To make the sauce:

1. Make the tomato sauce using the **Tomato & Garlic Sauce** recipe.

To roll the dough:

1. Place a large pot of water (with lid on) on the stove to boil ready to cook the ravioli. Add a generous pinch of salt, your pasta water should be like salty sea water.
2. Set up the pasta machine next to a clean dry space on your workbench. You can also spread clean tea towels next to the rollers to catch the pasta on.
3. Unwrap the dough and cut it into six pieces. Keep one piece out and fold the others back in the plastic wrap to stay moist.
4. Roll the dough into a ball and press it down on the board. Flatten and shape it into a rectangle about 8 cm wide.
5. Pass the dough through the widest setting of the pasta machine.
6. Fold the dough into three, then turn it 90 degrees and roll it through again. Do this three or four times, folding as necessary to keep the edges from getting too ragged. (This process is called 'laminating'.)
7. Set the rollers to the next widest setting and pass the pasta through.
8. Continue changing the settings and passing the lengths of dough through until the dough has passed through the second thinnest setting.
9. If the dough starts to stick, sprinkle a pinch of flour onto your hands and smooth it onto the strips of dough. Be very sparing with the flour.
10. If the dough gets too long, you can cut it into two or three pieces, and then roll each piece separately.

11. Cover the dough with tea towels to avoid it drying out.
12. Clean the pasta machine by brushing it with a dry pastry brush. Tip it upside down to get any dried bits of pasta out. **Never** wash your pasta machine with water as the rollers will rust.

To assemble the ravioli:

1. Lay out your pasta sheets. Think about how many ravioli you need to make with each sheet, for at least one ravioli parcel per diner. You will need a bottom sheet and a top sheet, and you will lay out your filling in two rows per sheet.
2. Spoon teaspoon-sized dollops of your filling in two rows along half the pasta sheets.
3. With your fingers, brush water around each dollop. Then lay another piece of pasta over the top.
4. Gently press your fingers along the edge of each dollop, bringing the sheets of pasta together and pressing the air out.
5. Cut through the middle and the sides of the pasta to create little ravioli parcels. Seal the edges of each parcel by pressing down with the fork.
6. Sit the parcels on a floured tray until you are ready to cook them.
7. Place the ravioli in the large pot of boiling water and simmer for about 5 minutes, until tender.
8. Spoon the ravioli into your serving dishes in a single layer (you may need multiple baking dishes) and spoon over the sauce.
9. Keep warm in the oven on a low heat until ready to serve.
10. Serve with finely grated parmesan.

