

Spinach and Ricotta Ravioli with a sage butter sauce



Ingredients list

- 200g fresh spinach
- 200g ricotta
- 1 lemon (or bottled lemon juice)
- 60g Parmesan cheese
- 20g fresh sage leaves (or dried sage if not possible)
- 2 garlic cloves
- 100g salted butter
- Salt and pepper to taste (school can provide)

Pasta from Fridge from previous lesson

Equipment list

- Saucepan
- Chopping board (Brown)
- Sharp Knife
- Sieve
- Grater
- Small plastic bowl
- Metal Spoon
- Rolling pin
- Plastic spoon

Method

1. Place the spinach into a large dry frying pan and place over a high heat. Cook the spinach, turning frequently, for 3–5 minutes until it has completely wilted down.
2. Drain the spinach in a sieve, pressing out as much liquid as possible, then wrap in a clean tea towel and press out any remaining liquid, so the spinach is as dry as possible.
3. Finely chop the spinach and transfer to a bowl, together with the ricotta, Parmesan and lemon zest. Season to taste with salt and plenty of black pepper and set to one side.



Method

4. Put the sage, garlic and butter into a pan large enough to hold all the pasta once cooked. Place over a medium–low heat until the butter melts, simmer gently for 5 minutes, then remove from the heat and leave to infuse. Season with a pinch of salt and pepper.



Method

5. Roll out your pasta dough using a rolling pin until it is paper thin – you want a long and thin shape!
6. Cut the long sheet of pasta in half widthways. Lay one length on a floured work surface and set the other half to one side
7. Place teaspoonfuls of the ricotta mixture at even intervals along the middle of the pasta sheet
8. Using a pastry brush and water, dampen the pasta around the ricotta filling. Now take the other half sheet of pasta and carefully lay it over the ricotta, gently pressing down around the mounds of filling and pushing out any air pockets.
9. Using a sharp knife, trim the pasta into evenly sized squares of ravioli.



Method

10. Bring a large pan of salted water to the boil
11. Cook the ravioli (in batches if necessary) in the boiling water for about 3 minutes. Remove with a slotted spoon and add to the pan of sage butter.
12. Gently stir to combine, then serve immediately with a little more Parmesan and black pepper.

