Spinach & Ricotta Ravioli



500g basic pasta dough (see separate recipe)

500g frozen spinach (thawed, well drained and squeezed dry)

500g ricotta cheese

2 eggs

Pinch salt

Pinch nutmeg

100g parmesan

Pasta Sauce (pre-made)

Spaghetti squash (pre-cooked)

Herbs/Vegetables harvested from garden

Method:

1. Mix all ingredients together in a bowl using a fork.
2. Put half of the mixture into a piping bag.
3. Once pasta dough has rested, divide dough into 8 pieces.
4. Shape each piece into a round ball and press down with your hand to flatten it.
5. Fold in both sides to make a rectangle about 8 cm wide.
6. Set rollers on pasta machine to widest setting and pass folded dough through.
7. Keep the folds running vertically as you pass dough through the machine
8. The dough may look rough at this point but you should have a longer rectangle
9. With the long side of rectangle nearest you, fold sides in again in thirds to form shorter, fatter rectangle.
10. Again, place it with the folds running vertically up the piece of dough and roll through the machine.
11. Do this 3-4 times folding long sides into the centre each time.
12. Change the roller setting to the next number and pass dough through another 3-4 times.
13. You don’t need to fold it anymore. Sprinkle rollers and dough with flour if dough starts to stick. Don’t use too much flour – just lightly sprinkle
14. Continue the rolling process until the dough has been passed through the second last roller setting.
15. The thinnest setting won’t be needed as the dough will become too fine and will be hard to manage without ripping.
16. If the dough gets too long to handle, cut it into 2-3 pieces and roll each piece separately
17. Once all pieces of dough have been rolled through the machine, let them dry on tea towels. If more than one layer is needed, place a clean towel between each layer.

To assemble ravioli

Pipe balls of the filling about 2cm apart onto only half of the pasta sheet, leaving the other half without filling.

Beat one egg with water and using pastry brush, brush in between filling.

Pick up the end of the pasta without filling and fold over to cover the filling.

Press in between the filling balls well to remove excess air which will cause ravioli to burst when cooking.

Using a pasta cutter, cut into squares and transfer to floured baking paper lined trays while making the rest

Bring large pot of salted water to boil.

Heat pasta sauce – add cooked spaghetti squash to heat through in last 5 minutes before serving. Add any herbs or leafy vegetables from the garden if available

Add ravioli to boiling water in small batches and cook for 3-5 minutes.

Scoop ravioli out and add to pasta sauce.

Mix with sauce gently.

Serve immediately and top with parmesan cheese.