

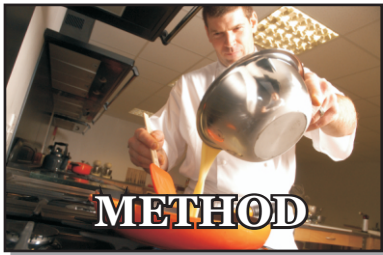
Ravioli of Riccotta, Spinach & Sunblush Tomatoes

Pasta Dough

500g strong pasta flour
250g egg
20ml olive oil
5 g salt
extra flour for dusting
semonlina for dusting

Pasta Filling

500g wilted spinach
20 pieces of sunblush tomato chopped
300g ricotta cheese
grated nutmeg
salt & pepper



For the pasta dough

Pour the flour and salt into a large bowl and make a well in the centre, add the eggs and olive oil. Slowly bring the wet and dry ingredients together to make a dough.

When the dough is formed place directly on the bench and kneed well to form a smooth finish (this will take about 6 - 8 minutes). Wrap in cling film and rest for at least 30 minutes.

For the pasta filling

Wash the spinach in plenty of cold water then heat up a large pan, add the spinach doing a handful at a time, the heat from the pan will wilt the spinach. Remove from the pan and place on a tray to cool. When wilted squeeze out any excess moisture and chop roughly. Place in a bowl with the ricotta and chopped tomatoes, season with salt, pepper and nutmeg.

Roll out the pasta using a pasta machine. Unwrap the pasta, lightly flouring it and cut into 4 equal pieces. Flatten out slightly, flour the machine and starting on the thickest setting start to roll the pasta through the 2 rollers, keep repeating this process until down to the thinnest setting and place on a floured surface. Do the same with the rest of the dough.

Divide the filling into 14 equal balls and place on two of the pasta lengths leaving 4cm between each one.

Lightly wet with water the dough surrounding the filling and then carefully place the other two lengths on top of the filling and carefully seal together making sure you don't get any air bubbles or holes. Place on a baking tray dusted with semonlina until ready to cook.

To cook bring a large pan of water to the boil, add a little oil and salt then turn down the heat to simmer. Carefully place the ravioli in the water to poach for 2 minutes. Drain on paper and serve with tomato sauce or pesto.