

Ravioli with Ricotta & Spinach

Serving 4

INGREDIENTS:

For the dough:

250 gr Flour
3 eggs
salt

For Filling:

250 gr spinach fresh
125 gr Ricotta
50 gr parmigiano regiano grated
1/2 ts nutmeg
salt & pepper

PREPARATIONS:

Dough

Take the flour and pour it in a bowl together with beaten eggs. Mix the ingredients well with your hands to create a homogeneous mixture. If the dough should be slightly elastic, add warm water to make it softer.

If it becomes sticky, you can add the flour you kept aside, by hand.

Transfer the dough on a work surface and knead vigorously, when you obtain a smooth and homogeneous dough, forme a sphere.

Wrap it with transparent plastic wrap: let rest the dough for 30 minutes in a quiet place.

While the dough rests let's prepare the filling.

Filling

Take a big pan and pour the rinsed spinach , covering them with cover to dry them. Let them cook until they are soft, it will take a couple of minutes.

When they have softened let them drain to remove excess fluids: keep aside. Take a large bowl and pour ricotta and Parmigiano , flavored with grated nutmeg and, with the aid of the hand whisk, stir the ingredients to mix them. Season with salt and pepper. When they are mixed, put spinach in a blender and add the ricotta cream. Mix well the ingredients to obtain a homogeneous mixture.

At this point the dough will have rested. Take it, divide it into two pieces. One let him wrapped in foil so it will not dry. pull the other one with the pasta machine passing it between the rollers from larger thickness at the narrower: you will have to obtain a sheet about 0.5 cm thick rectangular. Repeat with the other dough. Roll out the two rectangles of dough in a lightly floured work surface with flour and create small mounds of filling flour a teaspoon.

Dispose to about 3 cm in distance from each other, by spraying water at the edges of the dough sheet (if you prefer, you can also brush the edges with a pastry brush) in such a way that, when you will put the second sheet above it, this will remain more easily attacked.

Take care to let the air out between ravioli and the other, pressing around the filling with your fingers, so as to prevent them in the cooking to be opened.

With a wheel cutter cut ravioli size 4x4 cm: you will get about 24 ravioli you will place on a lightly floured tray with semolina (or flour).

Your spinach and ricotta ravioli are now ready!

You can then cook them in boiling water and season to taste, e.g. with butter and sage!