



Ricotta & Silverbeet Ravioli

What to collect

Ingredients	Equipment
450g ricotta	rolling pin
pinch of grated nutmeg	bowl
6 tablespoons grated parmesan	spoon
½ bunch silverbeet, leaves only, cooked, squeezed dry and chopped	grater
1 egg, beaten	saucepan
1 leek & fennel, thinly sliced	brush
Season to taste	round cutter
	frying pan
Butter & Sage sauce:	
75g butter	
8 sage leaves	
salt/pepper	
freshly grated parmesan to serve	

What to do

1. Place leek and fennel in a saucepan with drizzle of oil and cook till soft and caramelised. Remove from pan.
2. Place shredded silverbeet into the pan, just for a few minutes till wilted. And once cooled, squeeze dry.
3. In a bowl, mix together the ricotta, nutmeg, parmesan, egg, leek /fennel mixture and the silverbeet. Season with salt/pepper and set aside.
4. Roll out the pasta dough from 1 to 5, doing each number twice.
5. Place a teaspoon of the mixture in two rows on one half of the dough, place them evenly about 6cm apart.
6. Brush between the rows with a little a little egg wash.
7. Fold the other half of the sheet over the mounds of filling and carefully press down around each one.
8. Using a round cutter, cut into circles.

9. Sprinkle with a little flour and place on tea towels or trays lined with baking paper.

10. When you are ready to eat, cook pasta in a pot of boiling water, while you prepare the sauce.

11. Put the butter into a frying pan over medium heat, when the butter foams, add the sage leaves and a little salt & pepper. Wait until the butter turns golden brown, it will smell delicious and nutty.

12. Drain pasta, toss in sauce and sprinkle with parmesan and serve.