

Spinach and ricotta filled pasta

Ingredients

200g OO pasta flour
2 eggs
Cornflour or semolina for dusting
100g spinach
100g ricotta
15g grated parmesan
large pinch freshly grated nutmeg
salt and freshly ground black pepper
Jar of pasta sauce to serve



Aim higher

Have a go at doing tortellini shapes instead of ravioli

Equipment

All equipment is provided by school

REMEMBER TO BRING A CONTAINER FROM HOME TO TAKE YOUR FOOD HOME

Method:

1. Add flour into food processor and crack eggs in over the top
2. Pulse until pea size clumps are formed
3. Tip onto the work surface and knead until a smooth dough is formed
4. Wrap in cling film and leave to rest for 10 -20 minutes
5. Meanwhile, for the filling, finely chop then wilt the spinach in a pan.
6. In a clean bowl, mix the spinach, ricotta, parmesan and nutmeg well, and season with salt and freshly ground black pepper.
7. Divide the fresh pasta into four and keep three portions under a bowl while you roll and stuff one quarter. This prevents the pasta from drying out. Roll out the pasta into a long, wide strip about 1mm in thickness, either by hand or using a machine. When you can see your hand through it, it is ready for stuffing. Cut the strip in half.
8. Place teaspoons of the filling in a line down the centre of one of the strips about 5cm apart. Place the other strip directly on top. Press the air out from around the filling by pushing down the pasta around them sealing them in. Now take a round cutter and cut out circles of pasta around each mound of filling.
9. To cook, bring a large pan of salted water to the boil and gently lower in the tortellini. Cook for about four minutes or until the pasta is soft but not floppy.
10. Drain the pasta and serve with the pasta sauce