



# PASTA RAVIOLI

## SPINACH & RICOTTA FILLING



### COOKING THE RAVIOLI

When ready to serve, bring a pot of well-salted water to the boil. Gently slide the ravioli into the water and cook until tender, 2 to 3 mins (or until they float to the top). Gently remove the ravioli with a skimmer, as draining them in a colander can damage them.

### EQUIPMENT

- Teaspoons
- Baking tray
- Baking paper
- Large pot
- Skimmer
- Colander
- Mixing bowl

*You can cook the ravioli right away or cover and refrigerate for up to a day. You can also freeze them until rock hard on the tray, then transfer to zip-top bags, and freeze for up to a month.*

### INSTRUCTIONS

#### MAKING THE RAVIOLI



1. Working with one pasta sheet at a time. On baking paper, dusted with semolina, place a sheet of pasta.
2. Spoon small rounded teaspoonfuls of the filling 1 inch apart along one edge of the sheet (leaving a little space to the edge).
3. Lift the top edge of the strip and bring it down to cover the filling balls.
4. Using your fingers, gently press on the dough close to each mound to coax out any trapped air, and then press on the edges to seal completely.
5. Using a fluted pastry wheel or a knife, trim the long, unfolded edge of the ravioli. Then cut the pasta between the mounds to form individual ravioli. If not using a pastry wheel, seal the three edges using a fork.
6. Place the made ravioli onto a baking tray dusted with semolina, until ready to cook.