

Raviolo Bergese

Makes 4 large raviolos and 8 small raviolis.



INGREDIENTS

Pasta Dough

- 180g Bread Flour
- 2 Eggs
- 25g Water
- A Pinch of Salt

Spinach-Ricotta Filling

- 100g Fresh Spinach
- 150g Ricotta Cheese
- 40g Parmesan (Grated)
- 15g Lemon Juice
- 50g Unsalted Butter
- Salt & Pepper

Brown Butter Sage Sauce

- 25g Fresh Sage Leaves
- 1 Clove Garlic (Crushed)
- 100g Unsalted Butter

Cooking

- 1.5 Litres Salted Water
- 4 Eggs

Dough

1. In a mixer with the dough hook attachment, combine the flour and salt.
2. Add the egg.
3. While the mixer is on medium speed, add the water tsp by tsp until a cohesive dough forms.
4. Knead the dough - push upwards and against the countertop with your palms while alternating hands.
5. Cut the dough into 4 pieces, cover with cling wrap and let rest in the refrigerator for 1 hour.

Spinach Ricotta Filling

6. Wilt the spinach in a pan with olive oil (and a bit of water, if needed). Drain any liquid from it by pressing it through a sieve.
7. Slice the spinach into fine pieces.
8. Transfer to a bowl and add the lemon juice, ricotta cheese and parmesan.
9. Season with salt and pepper to taste.

Brown Butter Sage Sauce

10. Melt the butter over medium heat. Once melted, add in your sage leaves and the clove of garlic.
11. Continuously stir.

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Add the filling.



Brush with egg white.



Add the egg yolk.



Crimp the edges.

12. Once the butter browns and the sage leaves are crispy, dispose of the crushed garlic clove, take the sauce off the heat and set aside.

Assembly

13. Roll out pasta dough as thinly as possible with either a pasta machine or a dowel.
14. Use a circle mold (or upturned plate and knife) to cut 2 circles from each of the 4 dough balls.
15. You should have a total of 8 circles.
16. Roll the circles out further (until they are palm-sized).
17. Save the pasta scraps and re-roll into a rectangle, cutting out 16 squares for your raviolis.
18. Crack 4 eggs, separating the egg yolks from the egg whites.
19. For the ravioli, add 1 tsp filling on each square piece of pasta.
20. Brush the edges of the square with egg white.
21. Cover with another pasta piece, push out any air bubbles and crimp the edge.
22. For the raviolo, add 1 tbsp filling on each circular piece of pasta.
23. Create an indentation in the spinach and add the unbroken egg yolk to it.
24. Brush the edges of the circle with the egg white.
25. Cover with another pasta piece, push out any air bubbles and crimp the edge.

Cooking

26. Boil your ravioli and raviolo in heavily salted water for 3 mins before basting in the reheated brown sage butter sauce.
27. Plate up.