



Leafy Greens Ravioli

Season: Winter

Type: Big Dishes

Difficulty: Easy

Makes: 30 ravioli

Fresh from the garden: fennel, fresh herbs, garlic, onions, silverbeet, winter greens

Recipe Source: Stephanie Alexander Kitchen Garden Foundation

This is a great way to use winter greens to make a hearty meal. In kitchen classes, the pasta should be made by one class for the next class, so it has time to rest. This dish lets children demonstrate a wide range of cooking techniques, with each step building up to the final assembly and a glorious baked dish hot out of the oven.

Equipment:

pasta machine
metric measuring scales, cup and spoon
food processor
small bowl
plastic wrap
kitchen knife and chopping board
clean tea towels
2 large frying pans
wooden spoon
large pot with lid
fork
grater
zester
large mixing bowl
2 large baking dishes, 5–8 cm deep
tongs or large slotted spoon

Ingredients:

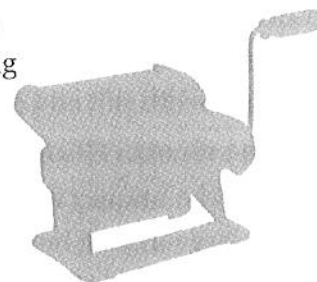
10 stalks silverbeet
1 onion, finely chopped
6 garlic cloves, finely chopped
1 tablespoon olive oil, for frying
handful mixed herbs
1 nutmeg
50 g parmesan
300 g ricotta
2 eggs
1 lemon

For the tomato sauce:

1 tablespoon extra virgin olive oil
3 × 400 g tins tomatoes
salt and pepper to taste

For the pasta:

300 g '00' flour
3 eggs, plus an extra, if the dough is dry



What to do:

- Pre-heat oven to 190°C.

To make the pasta:

- Fix the pasta machine tightly to a suitable bench and set up the food processor.
- Add the flour to the bowl of the food processor. Turn the motor on, crack the eggs into a small bowl then add them to the flour.
- Process for a few minutes until the dough clings together and feels quite springy.



Leafy Greens Ravioli continued

- Tip the dough onto a clean, dry workbench. Knead the dough for a few minutes. Wrap it in plastic wrap and let it rest for at least 1 hour in the fridge.

For the greens:

- Wash all the greens and herbs.
- Separate the green leaves and white stalks of the silverbeet. Slice and chop the white ribs into small pieces. Finely slice the green leaves.
- Gently sauté the onion and garlic for 2–3 minutes in olive oil.
- Add the chopped ribs of silverbeet, stir and continue to cook gently.
- Add all green leaves to the pan and stir to coat the leaves in oil. Sauté for another 3 minutes.
- Remove from heat and allow to cool.
- Place a large pot of water (with lid on) on stove to boil.

For the tomato sauce:

- Heat olive oil, add the garlic and sauté for 1 minute.
- Add 3 tins of tomatoes and allow to simmer for 20 minutes.
- Turn off heat and mash any whole tomatoes with a fork.
- Season with salt and pepper.

For the ricotta filling:

- Grate the nutmeg finely. Grate the parmesan. Zest the lemon.
- In a large mixing bowl, combine ricotta, eggs, grated nutmeg, 100 g of parmesan, lemon zest and salt and pepper to taste. Mix well.

To roll the pasta:

- Clear a large space on the workbench alongside the pasta machine. Make sure all surfaces are clean and dry.
- Unwrap the cold dough and cut it into 6 pieces. Keep one piece out and fold the others back in the plastic wrap to stay moist.
- Shape the dough into a round ball and press it down on the board to flatten it. Fold in both sides, in rough thirds, to make a rectangle about 8 cm wide with folded sides.
- Set the rollers on the pasta machine to the widest setting and pass the folded dough through. Keep it aligned so that the folds run vertically up the rectangle as you pass it through. You should have a longer rectangle.
- With the long side of the rectangle nearest you, fold left and right sides in again, in thirds, to form a shorter, fatter rectangle. Again, place it with the folds running vertically up the piece of dough and roll it through the rollers. Do this 3–4 times, folding long sides into the centre each time.
- Change the machine roller setting to the next-thickest setting and pass the dough through another 3–4 times. You do not need to fold it.

