

Spinach Ravioli with sage butter

PASTA

400g tipo '00' flour

4 eggs

1 tsp salt

SAUCE

1/3 cup butter

10 sage leaves, whole

Lemon, juice of half

FILLING

10 leaves; silverbeet/rainbow chard mix

2 cups spinach, chopped

2 cups carrot tops, softest leaves washed and chopped

3 garlic cloves

1/3 cup curly parsley

1/2 cup ricotta cheese

1 lemon, zested lightly

Salt and pepper

Method

1. Prepare pasta; mix salt into flour, sift with a fork and make and rest for 20 mins
2. Bring a large pan of water to the boil with a teaspoon of salt
3. Wash and chop roughly SILVERBEET, RAINBOW CHARD, SPINACH, PARSLEY, CARROT TOPS
4. PEEL garlic and add to food processor along with chopped greens (above)
5. Add lemon zest (just the yellow part) *and juice half the lemon only, reserve for sauce*
6. Pulse in the processor until finely chopped and put into a bowl and gently mix with ricotta, salt and pepper. It should be firm enough to handle. **If too wet blitz some raw cauliflower, or grate ½ cup tasty cheese and add.**
7. Roll out PASTA; cut dough into 6 and press flat. DUST WITH FLOUR. Roll on number 1 through pasta machine.
8. DUST with flour. Roll further on setting 3 and again 5, until 7 then roll through twice. Dusting with flour each roll (a little only). **If Pasta becomes too long to handle, cut into half the length.**
9. Lay pasta sheets on chopping boards and cut into 5 cm strips.
10. Wet a finger and rub the edges with water
11. Make small dollops of filling at top side of each strip then fold bottom up and over to meet the corners together. Press firmly around the filling until the edges are sealed
12. Drop into the boiling water and cook until floating
13. In a frying pan melt the butter until frothing and when it is starting to brown add the Sage leaves. Cook until crisp and remove. Add the lemon juice and stir.
14. Add cooked pasta into the butter and coat well
15. Put into a serving bowl and add sage leaves back on top, serve/