



# Ravioli

A RECIPE BY EAT & WALK ITALY

## Ingredients

### For the pasta:

400 grams of 00 flour  
4 medium egg(s)  
A big pinch of salt

### For the filling:

500 g ricotta cheese  
100 g spinach  
40 g parmesan  
Nut meg (as you prefer)  
Salt  
Pepper

### For the sauce:

50 g butter  
3 or 4 sage leaves

**Preparing time 45 min**

**Cooking time 10 min**

**Serves 4**

## Directions/I

- First of all, put the flour in a pyramid shape and make a hole in the centre.
- Add a pinch of salt and put the eggs in the middle. Work the eggs with a fork and add the flour slowly.
- Once the ingredients are blended, knead the dough for 10 minutes. If the dough is very compact cover it with clean film and leave it in the fridge for 1 hour; if the dough is soft you can plane it to make a thin strip with the rolling pin.
- Meanwhile, take care of the preparation the filling: clean and wash the spinach. Then cook them for a few minutes with the only water, then drain them, squeeze them well between the hands, then chop finely with the knife.



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## *Directions/2*

- At this point, pour them into a bowl and add the ricotta, the parmesan nutmeg as you like, salt and pepper to the spinach.
- Mix everything carefully until the mixture is smooth and homogeneous.
- At the end of the operation, divide the strip and, then, arrange on the long side of the strip small heaps of ricotta and spinach (you can help yourself with a teaspoon).
- Place them at a distance of 4 centimeters from each other.
- Once you have finished the strip of pasta in order to lay the filling, proceed to fold the strip of free dough, so as to cover the stuffing balls well.
- At this point, press your fingers around the filling so as to let the air escape and seal your ricotta and spinach ravioli well.

## *Directions/3*

- Then cut the ravioli with the toothed wheel and, as they are ready, place them on a floured cloth.
- Once the cropping operation is over, place a saucepan with plenty of salted water (you can add a drizzle of oil to the boiling water so that the ravioli does not stick), dip the ravioli and cook for a few minutes, until they reach cooking (ravioli with spinach and ricotta will be cooked when they rise to the surface).
- At this point take your ravioli with the aid of a slotted spoon and season with the Butter and the sage leaves.