



Ravioli



Ravioli dough: Serves 4

Ingredients

200g 00 pasta flour
2 eggs

Method

1. Use a food processor to make the dough – add the eggs to the flour.
2. Knead by hand until smooth. Rest for 30 minutes.
3. Roll out as thinly as possible – use a pasta machine.
4. Place stuffing in a piping bag with a large plain tube.
5. Pipe out small cherry sized pieces 4cm apart on to half of the pasta. Carefully cover with the other half – avoid air pockets.
6. Cut into shapes with a serrated pastry wheel or ravioli cutters.
7. Poach in boiling water for 10 minutes – serve with a sauce or butter.

The following stuffings are made by putting the ingredients into a food processor until the mixture is smooth.

Chicken and ham stuffing

Ingredients

100g cooked chicken
50g cooked ham
1 egg
25g fresh white breadcrumbs
Nutmeg, salt and pepper

Spinach and ricotta stuffing

Ingredients

100g cooked spinach – dried – squeezed out
100g ricotta cheese
10g butter
nutmeg, salt and pepper

Goats cheese

Ingredients

200g goats cheese cut into small cubes

Photo

For the tomato sauce

- 1 tbsp oil
- 1 onion, peeled and finely chopped
- 1 tsp dried basil
- 2 black olives, roughly chopped (optional)
- 1 garlic clove, peeled and crushed
- ½ chilli, deseeded and finely chopped (optional)
- 600g/1lb 5oz passata
- salt and freshly ground black pepper

1. Prepare ingredients as described above
2. Fry the onion in a little oil for about 10 mins.
3. Add basil, garlic and olives. Cook for a few more minutes.
4. Add chilli and passata. Cook for about 15mins until reduced and thickened.

For creamy leek, onion or mushroom sauce

- ½ leek, finely chopped or 1 onion finely chopped or 100g mushrooms finely chopped
- 50ml/2fl oz white grape juice
- 50ml/2fl oz double cream
- salt and freshly ground black pepper
- 1 tbsp chopped parsley

1. Gently simmer the leek, onion or mushrooms in grape juice for 5 mins until softened.
2. Stir in the cream and parsley and season to taste