



STEP-BY-STEP HOW TO MAKE RAVIOLI *with Spinach Ricotta Filling and Sage Butter Sauce* *Serves 4*

INGREDIENTS:

Fresh Pasta Dough

Follow this recipe from my previous blog post

Ricotta and Spinach Filling

- 1 bag (6oz) fresh spinach
- 2 tbsp olive oil
- 3/4 cup whole milk ricotta (preferably hand-dipped)
- 1/3 cup freshly grated Parmigiano Reggiano
- Rind of 1 lemon
- 1 tsp fresh thyme
- Salt
- Pepper

Brown Butter Sauce

- 8 tbsp butter
- 20 sage leaves
- 8-10 garlic cloves, thinly sliced
- 4-5 tbsp not too sweet white wine
- 1/4 cup freshly grated Parmesan, plus more for garnish

DIRECTIONS:

Pasta Dough

Follow the recipe from my previous post about making the pasta dough. You can use a different, or a favorite pasta dough recipe if you prefer (just make sure the flour proportion is same as mine, about a 1cup). As your dough is resting, make the ravioli filling:

Ravioli Filling

1. Heat a large non-stick skillet over medium high heat. Add 1 tbsp of the olive oil and about half of the spinach (removing any yellow or wilted leaves) in the pan. Sprinkle some (but not too much) salt over the spinach (this will help the spinach to wilt faster). Lower your heat a bit and cook the spinach by tossing it frequently with tongs to ensure the leaves are wilting evenly. As the spinach wilts and looks about half of its size (after a minute or so), slowly add a handful of the remaining spinach from the bag, tossing with the tongs to help wilt evenly. Continue until all the spinach is in your pan. Add a splash of water or pinch of salt if the leaves need help wilting. Keep tossing until all the water has evaporated from the pan and all the spinach has wilted. Transfer spinach to a plate lined with 2-3 paper towels and let it cool for 10-15 minutes.



PHOTOGRAPHY AND STYLING BY IGLIKA
PETROVA

2. Stack 2 paper towels and place the cooled spinach on top, cover the spinach with 2 more towels and press down with your hands to help extract all the extra water from the spinach. Repeat if needed to make sure all extra water is extracted from the spinach. You might need to replace the wet paper towels with dry ones and keep pressing. Removing the excessive water from the spinach will ensure your ravioli stays closed while cooking.
3. Place the spinach on a cutting board and chop very finely. Add the spinach to a small mixing bowl, with the rest of ravioli filling ingredients and the remaining 1 tbsp of olive oil. Mix well until evenly incorporated, taste and add salt and black pepper to taste.

Rolling the Pasta Dough

1. Follow the recipe in my previous post about hand-rolling the pasta dough. Roll your pasta dough with a pasta machine if that works better for you. If you are hand-rolling, roll only half, or a fourth (see my NOTE) of the dough. Work with 1 piece at a time and keep the remaining dough wrapped in plastic. NOTE: I use a long, French rolling pin which allows me to cover a larger area, resulting in a wide 14" diameter circle sheet. However, if you have a standard American 10-12" rolling pin either cut your dough ball in two and roll two skinny and long sheets, or cur the dough ball in fourths and roll four skinny, long sheets. If using pasta machine, work with 1 piece at a time and keeping remaining dough wrapped in plastic as you work.
2. Make sure to roll the dough really thin (but not ultra thin). To know you've got your dough thin enough, hold it up to the light and pass your hand behind it. If you can see the shadow of your hand, you're good to go.

Fill the Ravioli

1. After your dough is thin enough, if you rolled your dough with a pasta machine, leave the sheet as is. If rolling by hand cut the sheet of dough in half lengthwise as well as the bottom 1" or so to have a straight line on top and bottom (if you wish, cut the sides too to create a rectangular piece, however, that is not necessary as those pieces will be cut removed during the ravioli cutting.) Starting 1" inch from the side, and 1" from the top, spoon the filling mixture, 1/2 tablespoon at a time, up length, spacing about 1" apart (you should get 4-5 mounds). Play and adjust your filling because each piece of dough is going to be a different size. No two pieces of pasta roll out the same.
2. Have a small bowl of water on the counter and dip your finger in and run a damp bead of water down each edge of the pasta and between each spoon full of filling. When done, flip the dough from the bottom over your filling.
3. Dry your hands. Run your finger over the top edge by pressing just slightly to seal the ravioli. With the edges of your hands press down between each pocket of filling to seal together. Using a pastry wheel, run a straight line at the top to trim up the top and side edges and shape the ravioli. Make sure you don't cut too close to the filling as it might come out during cooking. Run the pastry wheel between each pocket of filling to cut each individual ravioli.
4. One ravioli at the time, press around each pocket of filling to seal, then press outward toward edges, pushing out any air pockets. The most important part of this step is getting the air out of the ravioli when you seal it, otherwise it might burst in the water.
5. Arrange ravioli on a baking sheet and dust top and bottom with semolina. Cover the ravioli loosely with plastic wrap. Repeat these steps with the remaining dough and filling.

Cook the Ravioli

Working in batches if needed, cook ravioli in a large pot of boiling salted water until tender, about 5 minutes. Remove with slotted spoon and place in serving pasta bowls. Keep about 1/2 cup of the pasta water in case you need it for the sauce.

Make the Sauce

In a medium saucepan, melt 4 tbsp butter over medium-high heat. Add half of the sage. Cook until leaves crisp up a bit and become a darker green (about a 1minute or less). Remove from heat and place leaves on a plate lined with a paper towel. Place the pan back on the heat and repeat with the remaining sage. Place the second batch of sage to the paper towel-lined plate. Add the remaining butter to the pan, let it melt and add the sliced garlic. Cook until fragrant, and the garlic becomes lightly golden color (be careful to not burn the garlic as this happens easily). Add the wine and let it cook

for a few seconds. Add the Parmesan cheese and swirl the sauce around the pan to mix and melt cheese a bit (no more than few seconds). Sauce should look lightly brown and creamy. Turn the heat off. Spoon the sauce over the ravioli. Top with 5 sage leaves and freshly grated Parmigiano Reggiano.

NOTE: Sometimes the ravioli dry out a bit while the sauce is cooking, or the sauce looks too thick. In that case, add a tablespoon or two of the pasta water to the sauce to loosen it.