

# Spinach Ravioli ala Chef Baba

## Pasta Dough:

- 2 cups of all-purpose flour
- 3 grams of eggs (approximately 2 large eggs)
- 2 tablespoons of extra virgin olive oil
- 1 cup of fresh spinach, chopped

## Ravioli Filling:

- 1 cup of ricotta cheese
- 2 egg yolks
- 2 ounces of imported parmesan cheese, grated
- 1 tablespoon of minced garlic
- 1 pinch of nutmeg

## Equipment:

- Food processor
- Rolling pin
- Ravioli mold or a round-mouth cup
- Pastry bag (optional)
- Large pot for boiling water
- Slotted spoon
- Serving dish

## Instructions:

### Pasta Dough:

1. Wash the fresh spinach and remove any tough stems. Place the spinach in a pot of boiling water for 1-2 minutes until wilted. Remove the spinach from the pot and squeeze out any excess water.
2. In a food processor, combine the all-purpose flour, eggs, extra virgin olive oil, and wilted spinach. Pulse the ingredients for 1 minute until a dough ball forms. If the dough is too dry, add a teaspoon of water at a time until the dough comes together. If the dough is too wet, add a tablespoon of flour at a time until the dough comes together.
3. Turn the dough out onto a floured surface and knead for 5-7 minutes until the dough is smooth

and elastic. Wrap the dough in plastic wrap and refrigerate for at least 30 minutes.

### **Ravioli Filling:**

1. In a medium bowl, combine the ricotta, egg yolks, grated Parmesan cheese, minced garlic, and nutmeg. Mix well until all the ingredients are evenly combined.
2. Spoon or pipe the filling into a piping bag and set aside.

### **Making the Ravioli:**

1. Take the pasta dough out of the refrigerator and roll it out on a floured surface until it is about 1/4 inch thick.
2. Use a ravioli mold or a round mouth cup to score the dough. Place a small spoonful of filling in the center of each circle.
3. Fold the dough over the top of the filling, pressing down on the edges to release any air. Use the ravioli mold to cut each ravioli by pressing down and twisting.
4. Place the ravioli on a floured surface and cover with a damp towel until ready to cook.

### **Cooking the Ravioli:**

1. Bring a large pot of salted water to a boil.
2. Add the ravioli to the boiling water and cook for 3-4 minutes, or until the ravioli float to the surface.
3. Remove the ravioli from the water using a slotted spoon and place them on a serving plate.
4. Serve the ravioli with a light cream sauce, marinara sauce, or pesto.

Enjoy Chef Baba's Spinach Ravioli!