

CHEF BABA

SPIANCH RAVIOLI

INGREDIENTS

Pasta Dough:

2 cups All Purpose Flour
3 lg. Eggs
2 tbs. Extra Virgin Olive Oil
1 cup Fresh Spinach

Ravioli Filling:

1 cup Ricotta
2 Egg yolks
2 oz. Imported Parmesan cheese
1 tbs. minced Garlic
1 pinch Nutmeg

METHOD

Add all the ingredients for the pasta dough into a food processor and pulse 1 minute until a dough ball forms.

Dust your work surface with flour & roll the dough out about a quarter inch thick. Score the dough using a ravioli mold or even a round mouth cup. Mix all the filling ingredients in a bowl & spoon or pastry bag pipe the filling in the center of each circle. Fold the dough over the top of each ravioli, pressing down the edges to release any air.

Cut each ravioli by pressing down on the mold and twisting. Boil 3 minutes in salted water and serve with a light cream sauce, marinara sauce or pesto!

BON APPÉTIT