

Ingredients needed for: _____ Name:

HOMEMADE SPINACH AND RICOTTA RAVIOLI

Ingredients

Pasta:

100g plain flour

1 medium sized egg

Pinch salt

2tsp oil

Filling:

100g ricotta/mascarpone cheese

200g fresh spinach

Salt/pepper/chilli to season

Container

Equipment

Mixing bowl

Fork

Jug

Pasta machine

Saucepan

Wooden spoon

Knife

Chopping board

Non slip mat

Pastry cutter

Method

1. Weigh out flour into a bowl and add a pinch of salt.
2. Crack the egg into a jug and beat together with the fork.
3. Add to the flour and knead the dough for about 5 minutes, until pasta is smooth and elastic and not sticky.
4. Make the filling by placing the spinach into a saucepan on a medium heat – wilt for 5 minutes.
5. Squeeze any water from the spinach and chop finely.
6. Beat together in a bowl, with the cheese, and season.
7. Wrap in cling film and put in the fridge for about 15 minutes.
8. Break dough into two and flatten in the palm of your hand until thin enough to go through the widest rollers on the pasta machine.
9. Go to pasta machine and pass through rollers, decreasing the width until approx 2-3mm thick.
10. Lay out the sheet of pasta, place heaped teaspoons for filling onto the pasta, and cover with another sheet, sticking down with water.
11. Seal the filling between the sheets and then cut out using a pastry cutter.
12. Bring a pan of salted water to the boil, then add the pasta and turn down.
13. Cook until the pasta floats, approx 3-4 minutes.