

Spinach-Ricotta Ravioli

Swick

Serves 1 | Active Time: 1 hour | Total Time: 1 hour 30 minutes

Chef's Notes

(1) Basic Pasta Dough

(2) See Step 1 ["/recipes/1130">Preparing the Spinach](#) from Mario Batali's Basic Pasta Dough for blanching instructions.

Step 1: Making the Dough

- Basic Pasta Dough (1 full recipe) Make "Basic Pasta Dough" (1) and then let rest for at least 30 minutes while you make the filling.

Step 2: Making the Filling

- 1 bunch spinach (about 2 to 3 cups, packed/100 g) Wash the spinach. Wilt in a pan or blanch it. Then squeeze it dry and chop. (2) Place the spinach into a bowl and set aside.
- 1 cup (8 oz/225 g) ricotta cheese
- 1 clove garlic Finely mince the garlic and add to the spinach. Then grate the cheese and finely chop the parsley. Add to the spinach mixture, along with the egg and seasonings.
- 1/4 cup (1 oz/30 g) Parmesan, Romano or Asiago cheese
- 2 tbsp Italian parsley, basil or mint With a fork, mix to evenly combine. Place into the refrigerator while you roll out the pasta.
- 1 large egg
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 1/2 tsp freshly grated nutmeg

Step 3: Rolling the Pasta

Once the dough has rested, roll out into sheets (roll upto the second-to-last setting on the pasta machine).

As you roll out the sheets, cover with plastic wrap so they don't dry out.

Step 4: Filling the Pasta

To fill the pasta, cut about half of the sheet of dough into 2" - to 3" -inch squares. Brush the edges with a bit of water, and then place about 1 teaspoon or so of filing into the center of each square.

Once done, loosely place the remaining sheet of dough over top. Press to seal, then cut around the edges. To finish, make sure the edges are tightly sealed, so no filling escapes during cooking.

Cook immediately or place into the refrigerator. You can also freeze them for up to one month.

NOTE: If you are making the ravioli to serve immediately, place a pot of cold water on to boil before you start filling the pasta.

Step 5: Cooking the Ravioli

To cook the ravioli, make sure the water is at a boil and then add the salt and stir.

Just before you add the ravioli, turn down the heat slightly, so the water is just at a gentle boil.

Add the pasta and gently stir. Let cook for approximately 6 minutes, or until the edges of the pasta are tender, but still firm to the bite. Drain and serve with your favorite sauce.