



Ravioli Ricotta e Broccoletti

Ricotta and Broccoletti Ravioli

Ingredients:

- Egg ravioli sheets
- 300gr. (10.58 oz.) of Broccoletti
- 300gr. (10.58 oz.) of sheep's ricotta
- A pinch of freshly grated nutmeg or lemon zest
- 80gr (2.82 oz.) of parmesan cheese
- 100gr. (3.52 oz.) of butter
- Sage leaves
- A pot, a pan

Preparation:

1. Rinse the Broccoletti and steam it in a little bit of boiling water until tender- about 5 minutes.
2. Drain the Broccoletti and leave it to cool. Once it is cool, squeeze out the water- this is important as you need to get rid of as much water as possible from the spinach to prevent the filling from being too wet. You should be left with a small green ball.
3. Roughly chop the Broccoletti and mix it in a bowl with ricotta, parmesan and some grated nutmeg or lemon zest. Taste to see if the mixture needs salt.
4. Lightly flour your kitchen counter to prepare the pasta.
5. Cut the ravioli sheets into rectangle - about 12 inches by 4 inches and place them on the floured surface
6. Along the center of the rectangle, place a little amount of the ricotta and Broccoletti mixture at 3.5 cm (1,37 inches) intervals, making sure there is a 3.5 cm interval at each end.
7. From the top, fold the pasta sheet over the filling and seal the two ends pressing down with your fingers.
8. Start from one end and press firmly around the mounds ensuring you do not trap any air. Try and use the hole at the other end to push out the air.

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9. Use a knife to cut the ravioli into squares and place them on a lightly floured surface.
10. Bring a pot of water to boil and salt the water. The ravioli should take about 5 minutes to cook, but taste the corner of the ravioli to check- it should be soft and not doughy.
11. While the pasta is cooking, melt the butter in a frying pan with some boiling water from the pasta. Once it is melted, add the sage leaves, turn up the heat, and cook for one minute until they change color.
12. Remove the pan from the heat.
13. Once the ravioli is ready, remove it from the water with a slotted spoon, place it on a plate, and pour over the melted butter and the sage leaves. Sprinkle with some parmesan and eat!

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!