

# Ricotta & Greens Ravioli

Bialik College Kitchen Garden Program



Bialik College

## Ingredients:

- 400g greens from the garden, stems discarded, leaves only
- 400g ricotta
- 60g parmesan, grated
- pinch of grated nutmeg
- salt/pepper
- Passata Sauce:
- 3 tablespoons olive oil
- 1 onion, finely diced
- 4 cups tomato passata
- 2 cloves garlic, finely chopped

## Equipment:

- large frying pan
- chopping board
- knife
- grater
- saucepan
- wooden spoon

## Method:

1. For the filling, cook green leaves in a pot of boiling salted water for a few minutes. Drain and shred leaves.
2. Combine leaves, ricotta, parmesan, nutmeg and salt/pepper. Set aside.
3. Meanwhile, roll out the pasta dough from 1 to 5, doing each number twice.
4. Put a teaspoon of the mixture in two rows on one half of the dough, place them evenly about 6cm apart.
5. Brush between the rows with a little egg wash.

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7. Fold the other half of the sheet over the mounds of filling and carefully press down around each one.
8. Using a round cutter, cut into circles.
9. Sprinkle with a little flour and place on tea towels or trays lined with baking paper.
10. Cook pasta in batches in a large saucepan of salted boiling water for 2-3 minutes, drain with a slotted spoon.
11. Serve with the passata sauce and some grated parmesan.