



RAVIOLI CON SPINACI E RICOTTA

(Spinach and Ricotta Ravioli)

Ingredients:

For the pasta:

- 300 gr. flour
- 3 eggs
- 3 tablespoons extra virgin olive oil

For the filling:

- 250 gr. fresh ricotta
- 200 gr. spinach, sautéed with extra virgin olive oil
- 50 gr. grated parmigiano
- salt and pepper

For the sauce:

- 70 gr. Butter or extra virgin olive oil
- 7 leaves of sage
- pinch of nutmeg
- salt and pepper

Directions:

For the pasta:

Place the flour in a large bowl and put the eggs and extra virgin olive oil in the center. Mix thoroughly. Then place the dough on a board. Knead by hand until smooth. Roll with a rolling pin until dough is thin.

Put a little of the filling on a strip of pasta and then cover it with another strip of pasta. Cut the ravioli with a mould...and continue until all the filling is used.

Prepare the sauce by gently melting the butter with the sage, salt, pepper and nutmeg. Boil the ravioli in salted water and toss it in the pan with the butter sauce. Serve with Parmigiano