

# LEAFY GREENS RAVIOLI

## INGREDIENTS

Pasta Dough

Tomato Sauce

### Filling:

A large handful of seasonal greens, finely chopped

1 Onion, finely diced

4 Garlic cloves

1 Tbsp olive oil

2 Eggs

¼ teaspoon nutmeg

50g tasty cheese, grated

1 handful of mixed seasonal herbs, finely chopped

Salt and pepper to taste

Plain flour, for dusting

## METHOD

### To prepare the greens:

1. Prepare the greens and onion as above.
2. Gently saute the onion and garlic in a pan for 2-3 minutes in olive oil.
3. Add the chopped seasonal greens, stir and continue to cook gently.
4. Remove from the heat and allow to cool. Drain off any excess liquid.

### **To make the filling:**

1. In a large mixing bowl, combine eggs, nutmeg, tasty cheese, greens, herbs, salt and pepper. Mix well.

### **Assemble the ravioli:**

1. Place a large pot of water on the stove and bring to the boil.
2. Lay out the pasta sheets. Think about how many ravioli you need to make with each sheet. You will need a bottom sheet and a top sheet, and you will lay out your filling in two rows per sheet.
3. Spoon teaspoon sized dollops of your filling in two rows along half of the sheets.
4. With your fingers, brush water around each dollop. Then lay another pasta sheet over the top.
5. Gently press your fingers along the edge of each dollop, bringing the sheets of pasta together and pressing the air out.
6. Cut through the middle and sides of the pasta to create little ravioli parcels. Seal the edges of each parcel by pressing down with a fork.
7. Sit parcels on a floured tray until you are ready to cook them.
8. Place the ravioli a few at a time so they don't stick together in a large pot of water and simmer for about 5 minutes, until tender.
9. Spoon your ravioli into serving dishes and spoon over your sauce.