

Ricotta and spinach ravioli with pancetta butter and sage

Egg pasta dough recipe:

2 cups. of 00 flour (tender wheat)
½ cup. Of fine durum wheat
4 whole eggs

Method:

Thoroughly sift together all-purpose flour, semolina flour. On a clean surface, make a mountain out of flour mixture then make a deep well in centre. Break the eggs into the well. Whisk eggs very gently with a fork, gradually incorporating flour from the sides of the well.

When mixture becomes too thick to mix with a fork, begin kneading with your hands.

Knead dough for 8 to 12 minutes, until it is smooth and supple. Dust dough and work surface with semolina as needed to keep dough from becoming sticky. Wrap dough tightly in plastic and allow it to rest at room temperature for 30 minutes.

Ricotta and spinach filling:

Ingredients:

450 g fresh spinach or 1 package (10 ounces; 285 g) frozen spinach
400 g ricotta plus 2 egg
1 teaspoon salt
¼ teaspoon freshly ground black pepper
¼ teaspoon freshly grated nutmeg
¾ cup freshly grated Parmigiano Reggiano or Grana Padano

For the sauce:

Ingredients:

200 g of chopped pancetta
100 g of butter
Few sage leaves

Method:

Blanch the spinach in plenty of salted water for 2 minutes, strain and place it in a bowl with cold water. Once cool squeeze it as much as you can and chop it finely. Add it to the ricotta with the rest of the ingredients and mix it. Season with salt and set aside ready for the ravioli.

Once the ravioli are made boil them in plenty of salted water for three, four minutes in a large pan fry the pancetta with butter and the sage add a little of the water of the ravioli then toss the ravioli through serve with a generous sprinkle of Parmigiano on top and buon appetito.