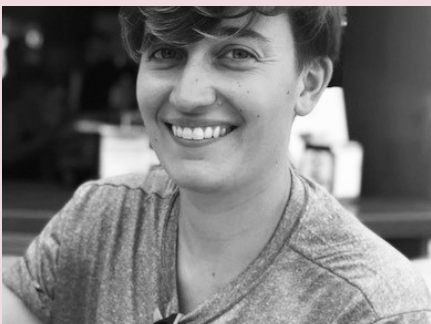




Ravioli with asparagus and ricotta

INGREDIENTS (4 PEOPLE):

DOUGH • 2 eggs • 200g of 00 flour **FILLING** • 250g asparagus • 250g ricotta



LEADER: VANIA DE PAOLI

COUNTRY: ITALY

“ *Ravioli is one of the classic primi piatti in our food culture. I love them and I love asparagus, it is one of my favourite seasonale vegetables, so this dish is the perfect combo. It is one of those things you make when you have time at home, because it takes a while, but I love the making as much as the eating.* ”

Ravioli with asparagus and ricotta

FOR THE FILLING:

- 1 Cut the asparagus into pieces. Grab a pan and put some olive oil and garlic (whole) and when it is hot, put the asparagus in and add some salt and pepper. Leave them in the pan until they are ready and add some water if you need to.
- 2 When they are ready, take the garlic out and blend the asparagus roughly.
- 3 Once they cool down, add the ricotta and mix the two ingredients together.

PASTA MAKING:

- 1 Combine 2 eggs with 200g of Italian wheat 00 flour, continue to stretch, fold and knead this mixture until the dough is ready. At this point, wrap it in a plastic film and put it in the fridge for 2 hours.

TIP: Don't add any salt to the dough, the salt you put in the water for the cooking is enough to give the pasta the right flavour.

- 2 What you need to do now, is to thin the dough until it gets a few millimeters thin, you will know it is enough when you can read the newspaper through it.

TIP: You can either use the rolling pin or the machine, of course tradition wants the rolling pin, but I will tell you a secret, I use the machine.

- 3 Once the dough is thin, you have to lay it on a smooth surface. Then use a coppapasta (mould for pasta) or a glass to cut the pasta. I don't have an exact size for the disks of pasta, it is up to you, depending on how big you want your ravioli.
- 4 Put the filling you prepared earlier on to half of the disks, then leave the other half of the disks without anything on top.

- 5 Take the disks with the filling on them and use water to moisten the edges. Right after that, grab the disk of pasta with nothing on and put it on top of the disk with the filling (water will be the glue to paste the two disks). Carefully match the edges of the two disks together, gently, so the filling won't come out when you begin to cook your ravioli.
- 6 If you are not eating them the same day or the day after, you can put them in the freezer. When you put them in the freezer, use a dish and lay the ravioli one by one, without having them attached, otherwise you won't be able to separate them. Once they are frozen, you can then put them in a bag and leave them in the freezer.

COOKING:

- 1 When it's time to cook the ravioli, take them out of the freezer and put them into a pot of boiling water with a pinch of salt.
- 2 In the meantime, melt some butter in a pan and add some chopped sage. Butter and sage is the sauce I usually make for ravioli, because it is not too heavy or strong and you can appreciate all the flavours of the home made pasta and the filling. I wouldn't recommend tomato sauce or ragu sauce with this type of dish.
- 3 Your ravioli will be ready in 5-6 minutes, depending on how thick the pasta is. The best thing to do, is to try them and see when they are ready. Once they are ready, get them out of water and toss them in the pan with the butter and sage for a minute and serve them with some grated parmesan on top!

