



SPINACH AND RICOTTA RAVIOLI WITH A BUTTER AND SAGE SAUCE

Makes 20 Ravioli – Serves 4

Ingredients

Dough:

500g 00 flour
4 large eggs
5ml olive oil

Filling:

300g spinach
250g ricotta cheese
40g freshly grated Parmesan
1 egg yolk
½ tsp grated nutmeg
Salt and pepper

Sage and butter sauce:

125g butter
4 tbsp extra virgin olive oil
15g bunch sage leaves, picked
60g freshly grated Parmesan

Egg wash – 1 egg whisked
with 2 tbsp milk

Extra fine semolina for dusting
(optional)

Instructions

- Place the dough hook on the CHEF Titanium. Place the eggs into a bowl and whisk gently with a fork. Place the flour into a separate bowl then pour the eggs into this bowl and begin to mix on low. Add olive oil and mix until combined. The dough should be firm but slightly sticky. If it seems wet, add a little more flour.
- Divide the dough into 2 equal balls, flatten each one down a little and wrap in cling film. Place into the fridge to rest for at least 20 minutes.
- Place the spinach into a large bowl along with a sprinkling of salt. Pour boiling water over it, leave for 5 seconds and drain immediately. Return to the bowl along with some ice and cold water. Stir for a few minutes to cool the spinach. When cool, drain again and squeeze out all the excess water. Squeeze really well to ensure the filling isn't too wet. Place the spinach on a chopping board and chop finely.
- Add this to a bowl along with the ricotta, Parmesan, egg yolk, nutmeg and seasoning. Mix well and set aside until needed.
- Fit the pasta rolling attachment onto the CHEF Titanium. Take one piece of dough out and sprinkle with a little flour. Run it through the pasta roller at its thickest setting. Fold the dough over lengthwise and run it through again. Keep changing the setting by one each time you roll the dough through. When the dough gets too long, cut it in half, to give you 2 manageable pieces to work with. Keep rolling each one until you reach the thinnest setting.
- Sprinkle your work surface with fine semolina and lay each piece down.
- Place 1 tsp of mixture in 8cm intervals along one side of the dough.
- Egg wash around the filling and fold the other side of the dough over the filling. Using your fingers, push any air bubbles out around the filling and press down firmly to seal the 2 pieces of dough.
- Using a crimped pasta roller cut off any excess dough to create even size squares. Place onto a tray that has been sprinkled with fine semolina. Repeat with the remaining dough.
- Bring a large pan of water to the boil. Season with a generous amount of salt.
- In the meantime place the butter and extra virgin olive oil into a large sauté pan. When the butter has melted, throw in the sage leaves and cook until crispy. Remove them with a slotted spoon and drain on absorbent paper.
- Place the ravioli into the saucepan in 2 batches to ensure they don't stick. Cook for 2-3 minutes or until the ravioli rises to the surface, scoop them out and add them to the buttery sauce. Repeat with the remaining ravioli. When all the ravioli are in the pan, add half the Parmesan along with a ladle full of pasta water. Swirl the pan until the sauce begins to emulsify.
- Return the sage leaves back to the pan and serve the ravioli into bowls. Sprinkle with the remaining Parmesan and enjoy.

INSPIRATION EVERY DAY

From the lightest of soufflés to the toughest sourdoughs, the Kenwood CHEF Titanium gives you the precision and power to create – with control. With in-bowl illumination to light up ingredients at every step, the CHEF Titanium will give you confidence in your recipes whether you're experimenting or entertaining. And, with over 20 attachments giving unrivalled flexibility, you can really stretch your imagination.

Why not start with this recipe?

**CHEF
TITANIUM**

Power to Inspire



KENWOOD

