

# SPINACH & RICOTTA RAVIOLI

Serves 4

250g fresh English spinach,  
approx. 2 bunches  
1 golden french shallot, finely chopped  
30g unsalted butter

125g full cream ricotta  
50g Parmesan cheese, grated  
1/4 tsp freshly grated nutmeg  
Freshly ground black pepper and salt to taste

1. Wash the spinach well to remove any dirt and debris and large stalks. Lightly steam the spinach, drain and then gently squeeze out the excess liquid.
2. Finely chop the steamed spinach (fine stalks can be chopped and included in the recipe, however discard any tough, large stalks).
3. In a separate pan, sauté the finely chopped shallot in the butter on low to medium heat until translucent, fragrant and lightly golden.
4. Add the chopped spinach and continue to cook for a minute so that the spinach and shallot are coated in butter and glossy, however be careful not to let the pan dry out. If the shallot or spinach start to catch, add a small splash of olive oil.
5. Once the spinach and shallot mixture is combined, transfer to a bowl and allow to cool. In a separate bowl, combine the ricotta, grated parmesan and nutmeg with a wooden spoon. Add the cooled spinach mixture, combine well and season with salt and pepper to taste.
6. Ricotta is subtle in flavour, so adjust the seasoning to your liking by adding a little more grated parmesan, nutmeg or salt & pepper.
7. Cover the bowl with cling film and pop it in the fridge for at least an hour to allow the flavours to develop.
8. Place teaspoon sized balls of filling onto a sheet of fresh pasta, fold and cut into ravioli.