

Fresh Spinach Pasta Ravioli

Makes about 1 pound fresh pasta



Ingredients

For the Pasta

3 cups raw baby spinach**

¾ cup all purpose flour

¾ cup semolina flour

2 eggs

1-2 tablespoons water, only if needed

For the Filling

½-1 cup ricotta cheese

½-1 cup mozzarella cheese

3 tablespoons parmesan cheese

½ teaspoon kosher salt

¼ teaspoon ground black pepper

Egg wash

1 egg whisked together with 1 teaspoon of water

Alfredo Sauce Ingredients

¼ cup (½ stick) unsalted butter

2 garlic cloves, minced

1 cup heavy cream

½ cup freshly grated Parmigiano-Reggiano

generous handful of shaved Parmesan cheese
freshly ground pepper and kosher salt to taste

**** You are only going to use 2 tablespoons of the spinach puree. You can use the rest in a pasta sauce or a smoothie!**

Steps

Step 1: Cook spinach in a medium size pan over medium-high heat until the spinach is wilted. Remove from pan and puree spinach and any juice until smooth. Set aside.

Step 2: Sift all-purpose flour and semolina flour together over a clean counter top. Make a well in the center with the back of your hand.

Step 2: Add the eggs and 2 tablespoons of the spinach puree to the well and using a fork stir/whisk the eggs to gradually add a little of the flour in at a time until the dough comes together. If the dough is dry and feels too crumbly (won't stay together when pinched), add 1 tablespoon of water at a time.

Step 3: With your hands, keep bringing the dough together to form a ball. Knead for 7 minutes then let it rest for 5 minutes and knead for two minutes more or until the ball is super smooth.

Step 4: Wrap dough well in plastic wrap and refrigerate for 30 minutes to allow it to rest.

Step 5: Make the filling by combining together ricotta cheese, mozzarella cheese, parmesan cheese, salt and pepper.

Step 6: To roll the dough, remove from the fridge and cut it into four pieces. Starting with one piece (and keeping the remaining pieces covered with the plastic wrap so that they do not dry out) flatten it out with your hands to create an elongated oval. If you are making flat sheets for lasagna, roll each piece until it's about ⅛ inch thick. You should be able to see your hand through the pasta. If not, the dough is too thick. Keep rolling. Repeat this process with the other three pieces of dough.

Step 7: Using two long noodles, scoop about 1 tablespoon of cheese mixture onto the noodle leaving about 1-inch of space around each mound. Put as many mounds of cheese as you can. Brush the area around each mound with egg wash then gently place the other noodle on top. Using your fingers, press around the cheese mounds to secure the dough together. Using a knife or pasta roller, cut out each ravioli piece to your liking. Place each piece on a parchment-lined baking sheet pan. Continue this process with the other two noodles and remaining cheese mixture. **You can freeze ravioli until ready to use.

Step 8: Bring a large pot of water to boil. Add two teaspoons of kosher salt. Carefully drop in the ravioli and boil for 3 - 6 minutes (depends on how thick your noodles are). They will usually float when they are ready. Drain and place into a large serving bowl.

For the Sauce

Step 1: Heat butter in a medium-sized sauté pan until melted. Add garlic and cook briefly being careful to not let the garlic burn. Add the cream and whisk until it's incorporated. Sprinkle in cheese and stir well. Season with salt and pepper.

Step 2: Add drained, hot pasta to the pan and gently toss to coat.

Step 3: Transfer pasta to a serving bowl and sprinkle with shaved Parmesan cheese for garnish.