

Fresh Herb Ravioli

Makes about 1 ¼ pounds

Ingredients

3 tablespoons unsalted butter, divided
1 1/2 ounces spinach, stems removed (2 cups)
1 ounce fresh herbs, including flowers, stems removed
1 ounce wild garlic greens or chives, cut into 1/2- to 1-inch lengths (3/4 cup), plus more for garnish
Coarse salt and freshly ground pepper
2 ounces homemade ricotta cheese (1/4 cup)
2 ounces freshly grated Parmesan (1/2 cup), plus more for sprinkling
1 recipe basic pasta dough
1 tablespoon olive oil

Directions

Melt 1 tablespoon butter in a medium skillet over medium heat. Add spinach, herbs, and wild garlic greens and cook until bright green and softened, about 2 minutes. Transfer to a food processor and pulse until finely chopped. Season with a pinch each of salt and pepper. Transfer to a medium bowl and fold in ricotta and Parmesan with a rubber spatula. Let cool.

Place rolled pasta sheets on a work surface. On half of the sheets, mound 4 separate teaspoonfuls of filling in a grid 2 inches from edges. Dip a finger in water and trace a circle around each mound of filling. Place remaining sheets on top; press to seal. Cut out ravioli with a 2-inch ring cutter.

Bring a large pot of salted water to a boil; add oil. Cook ravioli until al dente, 5 to 8 minutes. Drain well. Serve topped with remaining 2 tablespoons melted butter and a sprinkling of Parmesan and herbs of your choice.

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