



Spinach and Ricotta Ravioli Filling

INGREDIENTS

- 535g dry ricotta basket
- 70g spinach (blanched, drained, and chopped, or frozen spinach)
- 170g parmesan/ pecorino, grated
- 1 egg yolk
- 1 egg
- Salt & pepper to taste



Serves: 4



Prep Time: 10 min



Cooking Time: 1 min

METHOD

1. Blanch spinach (quick blanch) and refresh under cold running water.
2. Drain and squeeze excess water out until dry, then finely chop.
3. Mix all ingredients together and season to taste.
4. Mix is now ready to fill the pasta.



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