

# BARBETTA

## SPINACH & RICOTTA FILLING (FOR RAVIOLI OR CARMELLE)

Serves 4

(makes approx. 30-40 ravioli – multiply basic pasta dough x 3)

*What you'll need:*

- 300g Ricotta
- 200g Baby spinach
- 1 clove garlic
- 50g Parmesan, grated
- Pinch grated nutmeg
- Salt to taste
- 2 tablespoons extra virgin olive oil

*Throw it together:*

1. Pan fry spinach with oil and garlic
2. Once cooked, strain well. Finely chop and allow to cool
3. Combine all ingredients together. Mix well
4. Spoon mixture into pasta shapes