

BARBETTA

HANDMADE RAVIOLI PREPARATION

Prepare pasta dough as per our pasta dough recipe.

1. Cut dough in half and roll each half of the dough out on a floured bench, into a very thin sheet (about 1/16 to 1/8 inch thick).
2. **FILLING THE RAVIOLI:** Place approx 1 - 1 & 1/2 teaspoons of spinach & ricotta mixture about 1 & 1/2 inches apart all along the dough.
3. When the sheet of dough is fully dotted with filling mixture, lightly brush egg wash around the edge of filling mixture to act a seal.
4. Cover filling with other sheet of dough.
5. Using your fingers, gently press dough between each pile of filling to seal it.
6. Cut ravioli into squares with a (zig-zag edged) pastry cutter, or very sharp knife.
7. **DRYING THE RAVIOLI:** Allow ravioli to dry for one hour before cooking.
8. **COOKING THE RAVIOLI:** Gently drop ravioli into 6 litres of boiling, salted water and cook for about 8 minutes, or until dough is tender.
9. Remove cooked ravioli from pot carefully with a skimmer or a large slotted spoon, and drain well.
10. Best served with Barbetta's Salsa Napoletana (Napoli sauce) or Burnt butter & sage sauce (as per our recipe)