

RAVIOLI BERGESE (EGG YOLK RAVIOLO)

*Chefsville
Kids*

COOKEE'S TOOL KIT

Pasta maker or rolling pin
Cutting board
Chef's knife or paring knife
Pot
Medium sized saucepan
Wooden slotted spoon
Measuring cups and spoons
Medium sized bowl
Pastry brush
Piping bag with a round tip
Spatula



Ingredients

Ricotta filling:

6 oz fresh spinach, washed and stemmed
2 tablespoons melted butter, unsalted
½ teaspoon kosher salt
¼ teaspoon black pepper
8 oz ricotta cheese
¼ cup grated Parmigiano Reggiano
¼ teaspoon nutmeg, grated
1 teaspoon lemon zest

1 recipe Chefsville basic pasta dough
6 jumbo egg yolks, separate egg yolks
1-2 tablespoons salt for the water
1-2 quarts of water

Directions

1. Stem and wash 6 ounces of fresh spinach. Melt butter in a wide sauté pan, add the spinach, and cook just until the spinach wilts. Season with salt and pepper.
2. Put spinach into a food processor, along with ricotta, grated Parmigiano, nutmeg, lemon zest and a pinch of salt and pepper. Puree until smooth, about 20 seconds. Put mixture into a pastry bag fitted with a round tip.
3. For the pasta, roll out the sheets; cover them with a towel while you assemble the ravioli. Take one sheet of dough and pipe 6 circles of the ricotta mixture into it. They should be about 1 inch wide and ½ inch high. Put one jumbo egg yolk into each circle of filling.
4. Brush some of the leftover egg white onto the dough around the ricotta filling using a pastry brush. Drape a second sheet of dough over the first, and press the dough together around each circle.
5. When cooking, use a pot that is not so deep. Bring water almost to a boil. Add ravioli one3 or 4 at a time. Do not crowd the pan. Cook until the pasta is tender, but the egg yolk is still soft and runny, about 3 minutes.
6. Remove the ravioli with a slotted spoon and transfer them directly to plates or shallow bowls. Garnish and sprinkle with grated Parmigiano.



Serves: 6

Time: 25 minutes

Cooking time: 15 minutes

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