



Pasta Ripiena Master Class Recipes with Chef Giorgio Nava

Pasta dough

Ingredients:

- 500g finely sieved cake flour
- 5 whole eggs

Instructions:

Place the flour on a board or in a bowl and create a well in the centre. Crack your eggs into it and work the egg and flour together until it has the consistency of breadcrumbs. Then begin kneading the dough until it is smooth and soft. Cover the dough with plastic wrap and let it rest at least for 40 minutes - 1 hour before use.

Chef Giorgio Nava's tip: The weight of the flour depends on the size of the egg from medium to large. I always add 5 to 10g extra flour to make the dough firm not soft, making it easier to manage.

Pasta fillings:

Spinach and ricotta cheese ravioli filling

Ingredients:

- 250g spinach blanched, drained and chopped
- 150g ricotta cheese
- 100g grated parmesan cheese
- Salt and pepper

Instructions:

Blanch spinach for approximately 3 – 4 min in slightly boiling water until tender. Drain and squeeze out the water from the spinach. Chop the spinach and put in a bowl, adding in the ricotta cheese, grated parmesan and a bit of salt and pepper. Mix well.

Divide the pasta dough into 4 equal parts. Working with 1 portion at a time, take the first portion and using a rolling pin or pasta machine create a thin rectangle sheet. Continue to roll and stretch gently with your hands until the dough is as thin as you can make it. Place a small amount of filling in the centre and fold the dough in half over the filling. Cut the ravioli into rectangles using a sharp knife. Press any edges again to make sure they're sealed. Repeat with remaining dough and filling.

To cook the pasta, bring a large pot of salted water to the boil. Add ravioli and cook for 2-3 minutes. Once they float to the top it is done.



Butternut and ricotta cheese ravioli filling:

Ingredients:

- 200g roasted butternut
- 100g ricotta cheese
- 80g grated parmesan cheese
- Salt and pepper

Instructions:

Preheat the oven to 200°C and roast the butternut for 30 mins or until tender and golden. Mash the butternut in a bowl, stir in the ricotta cheese, grated parmesan and season with salt & pepper.

Divide the pasta dough into 4 equal parts. Working with 1 portion at a time, take the first portion and using a rolling pin or pasta machine create a thin rectangle sheet. Continue to roll and stretch gently with your hands until the dough is as thin as you can make it. Place a small amount of filling in the centre and fold the dough in half over the filling. Cut the ravioli into rectangles or circles using a sharp knife. Press any edges again to make sure they're sealed. Repeat with remaining dough and filling.

To cook the pasta, bring a large pot of salted water to the boil. Add ravioli and cook for 2-3 minutes. Once they float to the top it is done.