

Ricotta & basil ravioli with sage brown butter



Ingredients Ravioli

- 400g plain flour
- 1 tsp salt
- 4 whole eggs
- 1 tbsp olive oil

Ingredients Filling

- 500g ricotta cheese
- 1 cup basil leaves, torn into small pieces
- 1/2 cup grated parmesan cheese
- 125 g butter
- 1/2 cup sage leaves

Preparation

1. To make the pasta: place flour and salt in a large bowl and make a well. Stir through eggs and oil.
2. Turn out on a bench and bring together with hands. Knead into a ball and wrap well in cling film. Rest for 15 minutes.
3. Unwrap and knead for 5 minutes on a lightly floured bench.
4. Cut in half and use a rolling pin to flatten pasta, lightly flour and put the pasta machine on widest setting. 'Bookend' pasta by folding onto itself, like a book, so that you have four layers. Dust with flour and put through pasta machine again. Repeat this 6 times to 'lamine' pasta.
5. Once laminated continue to put through the pasta machine, reducing the width of the rollers, until you reach the smallest setting. Cut into 5cm squares.
6. Combine ricotta, basil and parmesan and place a small spoonful in the centre of half the squares. Top with remaining squares and carefully squeeze edges together to seal. Try to avoid having any air pockets.
7. Cook ravioli in a large saucepan of boiling, salted water until they rise to the surface. Remove with a slotted spoon.
8. Place butter in a fry pan over a medium heat and allow to foam and turn a nutty brown colour. Add sage and spoon over ravioli. Serve straight away.
9. Serves 4

