

Ravioli del Plin con Ricotta al forno

Little Ravioli with Baked Ricotta

Serves 4 to 6

PREP TIME

30 minutes plus dough prep

COOK TIME

20 minutes

INGREDIENTS

A scant 18 oz. (500 g) Pasta
all'Uovo dough (see p. 84)

10 ½ oz. (300 g) fresh whole spinach

FOR THE FILLING

14 oz. (400 g) wild herbs

A scant 4 oz. (110 g) grissini
breadsticks, finely grated

3 tbsp. whole milk

A scant ⅓ cup (70 ml) robust
extra virgin olive oil

A generous ⅓ cup (80 g) butter

1 ¾ oz. (50 g) pecorino cheese

Fine sea salt & ground pepper

FOR THE SAUCE

⅔ cup (150 g) butter

5 ¼ oz. (150 g) buffalo ricotta cheese

1 organic lemon / 1 sprig rosemary

Fine sea salt & ground pepper

5 tbsp. robust extra virgin olive oil

7 oz. (200 g) Datterino tomatoes

8 to 10 basil leaves

2 sprigs flat-leaf parsley

1 ¾ oz. (50 g) capers in sea salt,
rinsed

1 tbsp. balsamic vinegar, aged

Stuffed pasta is a veritable playground for the taste buds. It is important to ensure the ingredients' consistency and seasoning harmonize with the sauce, whether it is a simple butter and sage sauce or a more elaborate variety. Overcoming any fear of making homemade filled pasta opens up a realm of possibilities to experiment with an array of creative fillings, such as vegetables, salad greens, herbs, mushrooms, meat, ham, and various cheeses. This recipe is Mediterranean in nature, with capers, tomatoes, herbs, and the more intense buffalo ricotta cheese. Any pasta filling needs a lot of seasoning if it is to be the focus of the primo; or all your work will have been in vain. The dough itself can also be varied by using spinach, basil, nettles, wild garlic, or tomatoes.

Rinse and puree the raw spinach, then knead it into the pasta dough.

Rinse the wild herbs (such as borage, nettles, ground elder, and dandelion); remove the woody and fibrous stems. In a medium pot, bring salted water to a boil, add the herbs to briefly soften. Drain the herbs in a sieve, rinse in cold water and finely chop. Soak the grated grissini in the milk and olive oil until you can form shapes. Add the softened butter, finely grated pecorino, and wild herbs; combine well. Season well with salt and pepper.

Roll out the pasta dough thinly; cut into long strips 4 ½ inches (11 cm) wide. Place filling on half the dough strips ¾ inch (2 cm) apart, 2 inches (5 cm) from the edge. Place the plain dough strips on top of the strips with filling. Moisten the edges; press together. Separate the ravioli with a pastry wheel, then press the edges together. Place on a board sprinkled with semolina flour; set aside.

In a skillet over medium heat, brown the butter for 10 to 15 minutes without burning, set aside. Preheat the oven to 375 °F (190 °C) using top and bottom heat. Zest the lemon and finely chop the rosemary; combine with the ricotta. Season with salt and pepper. On a baking tray, spread the ricotta ⅓ inch (1 cm) thick, drizzle with olive oil and bake for 15 minutes.

To make the sauce, juice the zested lemon. Quarter the tomatoes, tear the basil leaves into pieces; finely chop the parsley and half of the capers. Combine the tomato, basil, parsley, and chopped capers; season with olive oil, lemon juice, and balsamic vinegar.

Boil the ravioli in salted water for 2 minutes, sauté briefly in the browned butter. Combine with the sauce. Crumble the baked ricotta and sprinkle it on top. Sprinkle with the remaining capers.

