



Spinach and Fetta Ravioli with Tomato Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

For the Pasta: 1 egg 3/4 cup plain flour 1 tsp gluten For the Filling: 125g frozen chopped spinach 1 small onion, chopped 2 cloves garlic, crushed 50-100g Danish fetta grated nutmeg salt breadcrumbs For the Sauce: 1 tin chopped tomatoes 1 clove garlic, crushed salt

Instructions

1. Combine the egg and flour and gluten in a bowl and knead into a ball. Continue kneading until dough becomes velvety and smooth. (wrap in glad wrap in a ball and rest in the fridge while you make the filling) Run through pasta maker until you have a long, thin as possible sheet of pasta (ideally about the same width as toilet paper!) 2. Filling: Fry onion in olive oil in a saucepan with the lid on until it soft and not coloured. Add the garlic and spinach and cook until soft. Grate in some nutmeg, to taste (approx 1/4 tsp) and salt - remember you will be adding fetta as well! At this point you can either, squeeze it into a sieve to get the water out, or you can add breadcrumbs to make it a bit drier). Leave to cool and crumble in the fetta. 3. Place teaspoon sized balls of filling along the sheet of pasta about 2 cm apart (try and space it out so that you've got enough pasta so it's not impossible to close them up, but not too much or they will be hard to eat). Brush the edges of the pasta and between the fillings with a little bit of water (again, not too watery or your dough will dissolve). Slice the pasta and form each ravioli, folding the dough over at one edge and sealing the other 3 edges (try and press the air out as you do it or they will be more likely to explode when cooked. For the Sauce: (can be simmering away while you make the pasta). Empty the tomatoes into a saucepan. Add the garlic and salt to taste and simmer slowly for at least 20 mins. Sauce should no longer be runny. 4. Get a big pot of water on the boil. Add ravioli and cook approx 2-3 mins (just try one). Drain into a colander. Serve with the sauce spooned over, a drizzle of good olive oil and cracked pepper and some parmesan.