



Ravioli with young beet root

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 200 grams of flour
- 2 eggs, whisked
- pinch of salt
- 4 tablespoon of water

Filling:

- 200 grams of young beet root leaves, sliced
- 1 small beet root, cut in 4th
- 100 grams of cottage cheese or ricotta
- 2 tablespoons of parmesan, grated
- 1 egg
- pinch of ground pepper
- pinch of nut meg

Garnish:

- 100 ml of yoghurt
- 2 tablespoons of parmesan, shaves
- basil flowers and leaves of African Blue basil

Instructions

1. Sift flour, add salt, eggs and water, knead dough, till it's uniform and smooth.
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Let it rest for 1 hour.

2. Cook beet root and it's leaves, about 4 minutes, cool down.
3. Mix cooked beet root, leaves, cottage cheese, parmesan, egg, pepper and nutmeg.
4. Roll out the dough, place 1 teaspoon of filling, cover with dough, seal edges, form squares.
5. Cook ravioli in salted water, about 10-15 minutes.
6. Serve sprinkle with yoghurt, parmesan and basil.