

Ravioli with Lemon and Ricotta



Preparation time:	90 mins
Serves:	4 people
User Rating:	★★★★☆

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"We might need to roll our sleeves up, because we're going to get a little bit...MESSY!"

Cook and author, **Julia Busuttill Nishimura** and her tiny sous chef, five-year-old son Haruki, have opened up their kitchen doors to share their most cherished recipes with Australian Eggs. Julia first learned to make this pasta in Italy where she would eat it on a Sunday as part of a long lazy lunch. The pasta is great fun to make as a family and then the sauce comes together in minutes.



Ingredients

Ravioli dough

- 300 g tipo 00 flour, plus extra for dusting
- Pinch of sea salt
- 2 eggs plus 2 yolks
- 1-2 tablespoons lukewarm water, if needed

Ricotta lemon filling

- 350 g full-fat ricotta
- 100 g parmesan, finely grated
- 2 egg yolks, whites reserved and lightly beaten
- Pinch of freshly grated nutmeg
- Zest of a lemon
- Sea salt and pepper, to taste

To cook

- 100g lightly salted butter
- Small bunch of sage, leaves picked
- 40g hazelnuts, roughly chopped
- Juice of half a lemon
- Grated parmesan, to serve

Method

Ravioli dough

1. Tip the flour and salt onto a clean work surface and combine. Create a well in the centre and crack in the eggs and yolks.
2. Gently whisk the eggs using a fork, then slowly bring in the flour and mix to incorporate. When the dough becomes stiff, use your hands to mix until the dough is soft and malleable. Depending on the type of flour you've used, you may need to add the water to bring the dough together – if so, start with one tablespoon and only add the second tablespoon if you need to.
3. Knead for about 10 minutes until the dough is smooth and elastic. Cover with an upturned bowl or plastic wrap and allow to rest at room temperature for at least 30 minutes.

Pasta filling

1. Mix all the ingredients together until smooth. Season with salt and pepper and set aside in the fridge until ready to use.
2. Divide the pasta dough into four pieces. Cover three of the pieces and set aside. On a lightly floured work surface, roll the dough out using a rolling pin into a rough disc shape around 3 mm thick.
3. Roll the dough through a pasta machine set to the widest setting, then roll again through the narrower settings, dusting with a little flour between each roll if needed, until the pasta sheet is about 30 cm long. Fold the dough back in on itself so it's a bit narrower than the width of the machine and use a rolling pin to flatten slightly.
4. Set the machine back to the widest setting and roll back through the first settings again, folding and flattening the pasta dough before each roll.
5. Repeat this process two more times, so in total you've rolled the dough through the widest settings, folding between each roll, three times in total. This makes the pasta nice and strong, and you can now roll the dough through the settings until the pasta is around 2 mm thick.
6. Trim the edges so you have neat long rectangular strips of pasta.

Filling

1. Add heaped tablespoons of filling along the long edge of the sheet of pasta. Brush a little of the reserved egg white around the filling, then fold the sheet of pasta so the long edges meet, pressing the edges to seal and using your hands to press any air out.
2. Using a pastry cutter or a knife, cut around the filling to create square-shaped ravioli. Set aside on lightly floured tray and repeat with remaining pasta dough.

To cook

1. Bring a large saucepan of generously salted water to the boil and cook the ravioli for about 2 minutes, until they have floated to the surface and are al dente.
2. While the pasta is cooking, melt the butter in a large frying pan over a medium heat. Add the sage and hazelnuts and cook until the butter is beginning to brown.
3. Add a good splash of the pasta water and the lemon juice and swirl the pan around to combine. (I like the butter to be just a golden brown, rather than 'burnt', but if you prefer a nuttier sauce, simply cook the butter for a minute or two longer)
4. Transfer the ravioli to the sage butter using a slotted spoon and stir gently to coat. Serve immediately topped with parmesan.

Notes



This recipe is part of a collection of delicious recipes we've curated with some of our favourite chefs to help you make a ***Meal to Remember*** with your family or friends at home. To see the whole collection click [here](#).