



Spinach and Ricotta Ravioli with EVOO and Sage Sauce

Recipe by Simone Austin



Olive Wellness
INSTITUTE

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Prep Time: 15 minutes. Whole Time: 40 minutes

INGREDIENTS (Serves 6)

- 3 cups ricotta cheese
- 1 cup grated Parmesan cheese (finely grated)
- 1 large egg
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 175 grams of frozen chopped spinach
- 1 pack of 50 Gyoza dumpling wrappings
- 1/2 tablespoon garlic infused extra virgin olive oil
- 80ml extra virgin olive oil
- 2 tablespoons butter
- 60 grams almonds (roughly chopped, or any nut of your choice)
- 2 tablespoons fresh sage leaves
- ½ a lemon squeezed, juice
- Parmesan cheese (Extra, grated)

METHOD

1. Mix the ricotta cheese, spinach, egg, grated Parmesan, garlic infused Extra virgin olive oil, salt and pepper together in a large mixing bowl and mix until combined.
2. Take one Gyoza wrapper and place a teaspoon or so of ricotta mixture in the middle. Brush the edges with water. Fold over to form a parcel and press the edges to seal so you have a half circle shape.
3. Continue with the remaining wrappers and filling. Place the ravioli on a tray lined with baking paper so they don't stick and separate layers if placing on top of each other with baking paper to avoid sticking together.
4. Bring a large saucepan of water to the boil adding a touch of salt. Add in the ravioli and cook for around 6 minutes. The ravioli will float to the top.
5. While waiting for the water to boil add the extra virgin olive oil and butter into a medium heated pan and cook until the butter starts to brown. Add in the sage leaves. Cook until the sage leaves are almost crispy. Add in the lemon juice and remove from the heat.
6. When the ravioli is cooked, use a slotted spoon and place them into the pan covering with the sage sauce. Sprinkle with extra parmesan cheese if desired.
7. Serve on warm plates with a side of green salad or vegetables.

