

SPINACH RAVIOLI WITH WONTON WRAPPERS



SERVES 2



20 MINS



5 SIMPLE STEPS

Ingredients

- 2 bunches English spinach, trimmed, blanched, drained and chopped
- 200g firm ricotta cheese
- 1/4 cup of finely grated Parmesan cheese
- 1tb finely grated lemon rind
- 1/2 tsp ground cardamom
- 1 pinch of nutmeg
- 1/2 cup butter
- Handful of fresh sage leaves

METHOD

1. Place spinach, ricotta, parmesan, lemon rind and nutmeg in a bowl and mix until combined.
2. Place a won ton wrapper on a flat surface and brush the edges with water. Place a tablespoon of the spinach mixture into the centre of the wonton wrapper and top with another wrapper. Press the edges down with a fork to seal. Repeat with the remaining wrappers and filling.





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3. Cook the ravioli in a saucepan of boiling salted water for 3-4 minutes or until cooked through. The ravioli should float to the top of the saucepan when ready. Drain with a slotted spoon and transfer to a serving bowl.
4. Melt butter in a small saucepan over medium heat and add sage leaves. Stir until the sage leaves crisp up.
5. Add the butter and sage sauce to the pasta, mix to combine. Sprinkle additional parmesan cheese and serve immediately.

