

Ricotta Lemon Ravioli with Basil Tomato Sauce



Preparation time: 45 min

Difficulty: Medium

Ingredients

- 00 flour: 7 oz
- Basil leaves: To serve
- Butter: 1 tsp
- Garlic gloves, finely chopped: 2
- Lemon zest: 1 lemon
- Medium eggs: 2
- Nutmeg, grated: 1/2 nutmeg
- Olive oil: 3 tbsp
- Parmesan, grated: To serve
- Parmesan, grated: 1.4 oz
- Ricotta: 8.8 oz
- Salt and pepper: To taste

For this recipe we used:

Crushed Tomatoes with Basil 13.8 oz



Preparation

In celebration of Ferragosto, the Italian summer holiday celebrating family, food, and fun, Mateo Zielonka created homemade Ricotta & Lemon Ravioli in a fresh Basil Tomato sauce with Pomi tomatoes.

Directions:

1. Start by making your pasta dough
2. Mix together all the ingredients for the filling and season to taste.
3. Roll out your pasta dough and shape 10-12 large ravioli.
4. Heat the olive oil in a large saucepan, add the garlic and fry for 30 seconds, then add a carton of Pomi crushed tomatoes with basil and cook for 15 minutes on a low heat. Next, add a teaspoon of butter and melt into the sauce. Season to taste and leave on a very low heat while you cook the pasta.
5. Bring a large pan of water to the boil and then add salt – pasta cooking water should be salty like the sea.
6. Carefully drop the ravioli into the water and cook for 2-3 minutes.
7. Using a slotted spoon, transfer the cooked ravioli into the sauce. If the sauce is too thick, add a tablespoon of the pasta cooking water to loosen it, adding more water to achieve a nice consistency.
8. Divide the pasta between two warmed plates, garnish with extra fresh basil leaves and finish with a generous grating of Parmesan.