

# Beet Ravioli With Herbed Ricotta Filling



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Serves 2

Prep time: 1h 30min + resting time

Cook time: 10min

Total time: 1h 40min

Difficulty: Intermediate

Category: Pasta, rice & grains, Vegetarian

Add some milk to the water when cooking the ravioli and let them simmer lightly. That way they will not lose their pretty color as much.

## For the beet pasta dough:

### Ingredients

300g flour  
1/4 teaspoon salt  
1 tablespoon olive oil  
2 eggs  
100ml beetroot juice, reduced to about 50ml

### Directions

Cook the red beet juice until it gets thick and is reduced to about half of the original amount. Cool slightly before proceeding with the dough.

Sift the flour onto a clean work surface and make a well in the center. Break the eggs into the well and add the oil, salt and reduced beet juice. Gradually mix the egg mixture into the flour using the fingers of one hand, bringing the ingredients together into a firm dough. If the dough feels too dry, add a few drops of water; if it's too wet, add a little more flour.

Knead the pasta until smooth and evenly colored, 5-10 minutes. Wrap in a plastic wrap, and allow to rest about 30 minutes. If the dough feels still a bit soft, put it in the refrigerator for 30 - 60 minutes. Meanwhile, make the filling.

Remove dough from plastic wrap, knead a few times and either roll out thinly by hand or use your pasta machine. I find it easier to cut the dough in half and roll each half separately. Cut out 8cm circles with a cookie cutter or a glass and place a small amount of filling in the center of each circle. Brush the edges of pasta circles with some water, fold and seal the edges making sure you squeeze all the air out. Place the ravioli on a tray dusted with some flour.

Boil plenty of water in a large pot. Add a generous amount of salt and some milk (about 100ml). I found that if you cook ravioli in just barely simmering water with some milk, the ravioli will not lose their color as much during cooking. When they float on top, they are cooked. This will take approximately 4-5 minutes, depending on their size. Remove them with a slotted spoon and transfer to the sauce.

## For the filling:

### Ingredients

180g ricotta  
3 tablespoons grated Parmesan cheese

1 garlic clove, minced  
1/2 teaspoon lemon zest  
2 teaspoons chopped parsley  
1 teaspoon thyme leaves  
pinch of salt  
freshly ground black pepper

**Directions**

Combine all the ingredients in a bowl, season to taste and mix until incorporated.

**For the sauce:**

**Ingredients**

2 tablespoons olive oil  
1 tablespoon butter  
1 garlic clove, sliced  
1 tablespoon chopped pistachios (or almonds)  
some pasta cooking water  
pinch of salt  
freshly ground black pepper  
some parsley leaves, to serve

**Directions**

Heat the butter and olive oil in a frying pan. Add sliced garlic and fry about 2 minutes. Add chopped pistachios, season with salt and pepper and add a tablespoon or two of pasta cooking water. Add cooked ravioli and toss them around the pan until they are covered in sauce. Remove from heat and sprinkle with fresh parsley. Serve immediately with some grated parmesan cheese.