

## Pea Ravioli with Sage Butter Sauce



Author: Monika Topolko

Serves 2

Prep time: 1h 30min + resting time

Cook time: 10min

Total time: 1h 40min

Difficulty: Intermediate

Category: Pasta, rice & grains

Cuisine: Italian

Making your own pasta can be so therapeutic and rewarding. These ravioli make a perfect spring meal. The sharpness of Pecorino Romano compliments the sweetness of peas beautifully. Instead of Pecorino, you can use Parmesan cheese.

### For the pasta dough:

#### Ingredients

300g flour

3 eggs

1/2 teaspoon salt

1 tablespoon olive oil

#### Directions

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 and salt. 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, 5-10 minutes. Wrap in a plastic wrap, and allow to rest about 30 minutes. Meanwhile, make the filling.

Remove dough from plastic wrap and cut into 4 equal pieces. Working with one piece at a time and keeping the others covered, lightly flour the dough and roll it out using a pasta machine. Place teaspoons of filling onto the pasta sheet leaving about 2,5cm between each mound. Brush a bit of water between the mounds of filling and around the edges and lay the second sheet of pasta on top. Press down between them to seal the sheets together. Cut the ravioli into rectangles using a pizza cutter. Place the ravioli on a tray dusted with some flour.

Boil plenty of water in a large pot and add a generous amount of salt. Drop the ravioli into boiling water. When they float on top, they are cooked. This will take 4-5 minutes, depending on their size. Remove them with a slotted spoon and transfer to the sauce.

### For the pea and ricotta filling:

#### Ingredients

200g frozen or fresh peas

80g ricotta cheese

60g Pecorino Romano cheese, grated

zest of 1/2 lemon

4 sage leaves, chopped

some salt  
freshly ground black pepper

### **Directions**

Cook the peas in boiling salted water for 2 minutes, drain and rinse under cold water. Transfer to a food processor, add ricotta and grated Pecorino Romano and pulse to combine. Combine all the ingredients in a bowl, season to taste and mix until incorporated. Add lemon zest and chopped sage, season to taste and mix to combine.

### **For the sage butter sauce:**

#### **Ingredients**

50g butter  
10 sage leaves  
1/2 teaspoon lemon juice  
pinch of salt  
freshly ground black pepper  
handful of chopped toasted walnuts

#### **Directions**

Melt the butter in a large frying pan until foaming, throw in the sage and fry for a few seconds. Remove the pan from the heat and add the lemon juice. Season with salt and pepper, add walnuts and some pasta cooking water. Add cooked ravioli and toss them around the pan until they are covered in sauce. Serve immediately with some grated Pecorino Romano.