Difficulty: medium

Fresh from the garden: Spinach, spring onions, garlic, chives, lemon

Recipe source: taste.com.au

Equipment:
Large pot  Ingredients:
Small Saucepan  Bunch of spinach
Colander  ½ (125 g) cup fresh ricotta
Chopping board  4 spring onions, thinly sliced
Knives  2 teaspoons lemon zest
Measures  1 clove garlic, crushed
Pastry brush  28 gowgee or wonton wrappers
Serving bowl  40 grams butter
Chives, finely chopped

What to do:

Blanch the spinach in a pot of boiling water for a few minutes. Drain in a colander in the sink. Rinse with cold water. Wash the pot and colander for later use.

Use your hands to squeeze as much excess liquid from the spinach as possible. Place in a medium bowl. Add ricotta, spring onion, lemon zest and garlic and stir to combine. Season well with salt and pepper.

Place wrappers on a clean work surface. Place a heaped teaspoonful of spinach mixture into the centre of the wrapper. Use a pastry brush dipped in water to brush around the wrapper and fold to enclose filling. Repeat with remaining spinach mixture and wrappers,

Cook the ravioli in a large saucepan of boiling water for 3-4 minutes or until they rise to the surface. Drain well in the colander. Place in a large serving bowl.

Melt the butter in a small saucepan over high heat until foaming. Add the lemon juice and stir to combine. Drizzle over pasta, toss gently to coat ravioli with butter mixture. Add the chives and toss until just combined. Serve.