

# Spinach and ricotta ravioli with sage butter



## Ingredients

- 100g fresh [spinach](#), washed and drained
- 100g [ricotta](#)
- 20g [Parmesan](#) finely grated, plus extra to serve
- ½ [lemon](#), grated zest only
- 10g fresh [sage](#) leaves, stalks discarded
- ½ [garlic](#) clove, crushed
- 50g unsalted [butter](#)
- sea salt and [black pepper](#)

## For the Filling

1. Put the spinach into a large dry frying pan and place over a high heat. Cook the spinach, turning frequently, for 3–5 minutes until it has completely wilted.
2. Drain in a sieve, pressing out as much liquid as possible, then wrap in a clean tea towel and press out any remaining liquid, so the spinach is as dry as possible.
3. Finely chop the spinach and transfer to a bowl, together with the ricotta, Parmesan, and lemon zest.
4. Season to taste with salt and plenty of black pepper, mix well and set aside until ready to fill your ravioli cases.

## For the Sauce

5. Put the sage, garlic and butter into a saucepan large enough to hold all the pasta once cooked.

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6. Place over a medium–low heat until the butter melts, simmer gently for 5 minutes, then remove from the heat and leave to infuse. Season with a pinch of salt and pepper.
7. Once the ravioli is cooked, Gently stir in the sauce to combine, then serve immediately with a little more Parmesan and black pepper.