

Sardinian Ravioli
(Culingiones)

INGREDIENTS:

Servings: 2 people

Dough:

TOOLS: Unbleached, all-purpose white flour	250 g
Salt	pinch
Eggs	2

Filling:

Fresh spinach	150 g
Salt and freshly ground pepper	to taste
Freshly grated Pecorino-Romano cheese	100 g + enough for garnishing
Powdered saffron	pinch
Ground nutmeg	pinch
Egg	1
Flour	1 tsp
Chopped fresh basil	garnish
Butter	1 tbs

Servings: 4 people

Dough:

Unbleached, all-purpose white flour	500 g
Salt	pinch
Eggs	4

Filling:

Fresh spinach	300 g
Salt and freshly ground pepper	to taste
Freshly grated Pecorino-Romano cheese	200 g + enough for garnishing
Powdered saffron	pinch
Ground nutmeg	pinch
Eggs	2
Flour	1 tsp
Chopped fresh basil	garnish
Butter	2 tbs

Servings: 6 people

Dough:

Unbleached, all-purpose white flour	750 g
Salt	pinch
Eggs	6

Filling:

Fresh spinach	450 g
Salt and freshly ground pepper	to taste
Freshly grated Pecorino-Romano cheese	300 g + enough for garnishing
Powdered saffron	pinch
Ground nutmeg	pinch
Eggs	3
Flour	2 tsp
Chopped fresh basil	garnish
Butter	3 tbs

Servings: 8 people

Dough:

Unbleached, all-purpose white flour	1 kg
Salt	pinch
Eggs	8

Filling:

Fresh spinach	600 g
Salt and freshly ground pepper	to taste
Freshly grated Pecorino-Romano cheese garnishing	400 g + enough for
Powdered saffron	pinch
Ground nutmeg	pinch
Eggs	4
Flour	2 tsp
Chopped fresh basil	garnish
Butter	60 g

Servings: 10 people

Dough:

Unbleached, all-purpose white flour	1 1/4 kg
Salt	pinch
Eggs	10

Filling:

Fresh spinach	750 g
Salt and freshly ground pepper	to taste
Freshly grated Pecorino-Romano cheese garnishing	500 g + enough for
Powdered saffron	pinch
Ground nutmeg	pinch
Eggs	5
Flour	1 tbs
Chopped fresh basil	garnish
Butter	75 g

Servings: 12 people

Dough:

Unbleached, all-purpose white flour	1 1/2 kg
Salt	pinch
Eggs	12

Filling:

Fresh spinach	900 g
Salt and freshly ground pepper	to taste
Freshly grated Pecorino-Romano cheese garnishing	600 g + enough for
Powdered saffron	pinch
Ground nutmeg	pinch
Eggs	6
Flour	1 tbs
Chopped fresh basil	garnish
Butter	90 g

Flour sifter
Large bowl
Kitchen cloth

Rolling pin
or pasta machine

PREPARATION:

Prepare the pasta dough:

Sift the flour onto a work surface. Make a well in the center. Add the salt and break in the eggs. Using your hands, or a fork, mix the ingredients together, drawing in flour from the sides. Knead the dough until it is smooth and elastic, for about 10-15 minutes. Place the dough in an oiled bowl, turning the dough to coat all sides with oil. Let the dough rest for 30 minutes. Divide the dough into two balls. *Roll each ball out* on a lightly floured surface, using either a floured rolling pin or a *pasta machine*. Roll into thin sheets. Let the sheets rest for 20 minutes.

Prepare the cheese filling:

Wash the spinach and remove the stems. Fill a large pan with lightly-salted water and bring to a boil. Blanch the spinach, covered, for a few minutes. Drain, refresh, *squeeze out any excess liquids*, and finely *chop* it. Combine the spinach with the cheese, eggs, flour, saffron, and nutmeg. Season, to taste, with salt and pepper.

Use a pastry cutter to cut circles 7.5 cm round. Place a little of the filling to one side of the circle. Fold the other side of the circle over to form a half-moon. Seal the edges with moistened fingers. Repeat until all the pasta sheets are used. Let the filled ravioli sit for 15 minutes before cooking them.

Bring plenty of lightly-salted water to a boil. Cook the ravioli for 10 minutes in three or four batches. Drain and serve with chopped basil, grated Pecorino-Romano cheese and butter.