



Spinach Ravioli with Yogurt Sauce

Ingredients

- 1 g For the fresh pasta dough:
- 2 cups Flour, plus more for dusting
- 1 tsp salt
- 2 Mediums Eggs, slightly beaten
- 1 tbsp Olive oil
- 1 g For the ravioli filling:
- 0.25 cup Water
- 1 cube MAGGI® Chicken Bouillon
- 0.5 g Spinach, chopped
- 125 g Ricotta cheese
- 1 g For the sauce:
- 1 tbsp Olive oil
- 5 Cloves Garlic, finely chopped
- 0.25 cup Hot Water
- 1 cube MAGGI® Chicken Bouillon
- 1 tsp Paprika powder
- 1 tbsp Fresh parsley, chopped
- 2 cups Yoghurt
- 1 tbsp Cornstarch
- 1 tbsp fresh mint, chopped

Instruction

1. To prepare ravioli pasta: combine flour and salt in a mixing bowl, stir in eggs and olive oil and knead until smooth and stretchy. Alternatively use a kitchen mixer designed for preparing dough with the dough attachment.
2. Place dough in a plastic bag and place in the fridge to chill for 30 minutes.
3. To prepare the filling: Add hot water to a pan, add MAGGI Chicken Stock, spinach and cook for 2-3 minutes until liquid is somewhat absorbed. Remove from heat and allow to slightly cool, mix in the ricotta and set aside.
4. To prepare yogurt sauce: in a large frying pan, heat olive oil and sauté garlic for 1 minute. Add hot water , MAGGI Chicken Stock, sweet paprika, and parsley and simmer for 1-2 minutes.
5. Add yogurt and cornstarch mixture and simmer until sauce slightly thickens. Turn heat down to low and keep warm.
6. To assemble raviolis, divide fresh pasta dough into 2 equal pieces. Using a pasta roller, or a rolling pin, on a well floured surface flatten each piece of dough to a 1-2 mm thickness. Cut flat dough into 5cm x 5cm square pieces.
7. Place 1/2 tbs of the filling in the center of the cut dough. Brush four edges with beaten egg, place another square piece of dough on top and, using a fork, press on the four edges to seal the ravioli. Repeat for the remaining filling and dough.
8. Bring 8 cups of water to boil, drop 10-12 raviolis in at a time and cook until they float to the surface, remove and place over sauce in frying pan simmering on low heat to keep warm.
9. Once all raviolis are cooked, transfer raviolis and sauce

into a large serving dish and garnish with freshly chopped mint leaves. Chefs Tip: raviolis can be made in advance and kept in a freezer.

Nutrition

40 Minutes

Carbohydrates	39.71 g
Energy	321.88 kcal
Fats	12.63 g
Protein	11.81 g

6 Servings