**Spinach and ricotta ravioli**

**Ingredients**

**For the pasta dough:**

- 200g strong bread flour
- 2 Eggs
- pinch of Salt
- 1 tbsp Milk, plus extra for moistening

**For the spinach filling:**

- 400g spinach leaves, or Swiss chard
- 250g Ricotta cheese
- 1 Egg
- pinch of freshly grated Nutmeg
- black pepper

**For the sauce:**

- 50g Butter
- 4 sage leaves, shredded
- 50g Parmesan, freshly grated

1. First make the pasta dough. Put the flour and salt in a bowl. Mix well. Make a well in the centre and add the eggs. Make a dough adding milk to help bind it together. The dough should be elastic and not sticky. Knead the dough for about 5 minutes and then place in a bowl covered with cling film for 30 minutes before rolling it out.

2. While the dough is resting, prepare the filling. Rinse the chard or spinach and put in a saucepan. Cover and cook for about 5 minutes until softened.

3. Drain the spinach, squeeze all the water out and chop finely. In a large mixing bowl mix together the chopped spinach, ricotta and egg. Season with nutmeg, salt and freshly ground pepper.

4. Put the pasta dough on a lightly floured surface and roll as finely and evenly as possible (use a pasta machine if you have one). Roll into strips about 4 inches wide.

5. Shape small balls of the spinach filling and place them on the pasta strips about 5cm apart. Moisten the edges with milk and cover with another strip of pasta. Press the pasta sheets together around the filling, sealing firmly. Cut into ravioli using a pastry wheel or sharp knife.

6. Bring a large saucepan of salted water to the boil. Add the ravioli and cook for 4-6 minutes until 'al dente'. Drain.

7. Meanwhile, in a small frying pan melt the butter and add the sage leaves. Toss the ravioli with the sage butter and sprinkle with Parmesan cheese. Serve.