



SPINACH RAVIOLI WITH FETA & PESTO



QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Firmer and more stable fillings



25



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE PASTA DOUGH

1 kg All purpose flour

4 Whole egg(s)

60 ml Olive oil

90 g Tomato paste

Salt

Ground nutmeg

FOR THE FILLING

100 g QimiQ Cream Base

35 g Onion(s), finely diced

15 g Garlic, finely diced

200 g Spinach, fresh, chopped

250 g Feta cheese, crumbled

2 Egg yolk(s)

50 g Parmesan, grated

20 g Pine nuts, toasted

20 g Bread crumbs

Salt

Pepper

5 g Pernod [Aniseed liqueur]

Ground nutmeg, ground

TO GARNISH

Basil pesto

Feta cheese

METHOD

1. For the dough: place all the ingredients into a mixer and using a dough hook mix until well blended.
2. Place the dough into a vacuum bag and seal at 95%. Allow to rest overnight refrigerated.
3. For the filling: sauté the onions and garlic until translucent. Add the fine spinach leaves and sauté. Allow to cool.
4. Add the QimiQ Sauce Base and the remaining ingredients and mix well.
5. Roll the dough out thinly and cut out 7 cm Ø circles. Place a spoon of filling into the centre of half of the dough circles, cover with the remaining circles and press the rim together firmly with a fork.
6. Cook in salted water until al dente.
7. Serve with the pesto sauce topped with crumbled Feta cheese.