



SPINACH RAVIOLI WITH FETA & PESTO



QimiQ BENEFITS

- Full taste despite less fat and cholesterol content
- Acid and alcohol stable
- Quick and easy preparation



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, ground

FOR THE FILLING

100 g QimiQ Classic, unchilled
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 Strong cheese, grated
20 g Pine nuts, toasted
20 g Bread crumbs
Salt
Pepper
5 g Pernod [Aniseed liqueur]
0.4 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. Whisk the QimiQ Classic smooth. Add the remaining ingredients and mix well. Add to the filling.
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.