

Beetroot and Goat Cheese Ravioli (Serves 4)

Ingredients

For the Ravioli

250 grams 00 flour plus extra for dusting

3 whole eggs

3 whole yolks

For the filling

2 large or 4 small beetroots

¼ cup of goat cheese

2 tbsp. grated Parmesan, and a bit extra for garnish

1 egg lightly beaten

6 tbsp. of unsalted butter

2 tbsp. fresh chives chopped

Salt and freshly ground pepper

Method

To make the pasta dough

1. Put the flour in a large bowl or a clean work surface and make a well in the middle. Add a pinch of salt. Crack the eggs into the middle and use your hands to mix it all together until you have small dough. You can also do this in a food processor. As soon as it comes together knead for a couple of minutes, then wrap in cling film and place in the fridge for 30 minutes.

To make the filling

2. Preheat the oven to 220°C. Wrap the beetroot in aluminium foil (drizzle with olive oil, optional) and roast for 45 minutes approximately. Allow to cool, peel and roughly chop.

3. Add the beetroot, goat cheese, the parmesan, egg and a pinch of salt and pepper to a food processor and pulse until smooth. Transfer the mixture to the fridge to chill while rolling the pasta dough.
4. Cut the dough in half (always keep any dough you are not working with under a damp tea towel). Dust your work surface with some flour. Flatten one half of the dough with your finger tips. Set the pasta machine at its widest setting and roll the dough through it, lightly dusting with flour if it sticks. Fold the pasta in half, click the pasta machine up a setting again, roll through. Click the machine setting again fold in half and roll through. Do this four times for each half. This process kneads the dough and creates a perfect texture.
5. To start rolling the dough properly work one half through all the settings on the machine from the widest down to the narrowest, lightly dusting both sides of the pasta every time you run it through. Once you have gone down to the narrowest setting, fold the pasta in half lengthways, then in half again, then in half again and once more again until you have a square piece of dough. Run this through so you have a long, straight piece of dough about as wide as the machine.
6. Lay the piece of pasta out and place a heaped teaspoon of the beetroot mixture 5-6 cm apart and 2cm away from the bottom edge. Pull the top edge over the filling and pinch the sides together. Use your fingers to gently pat the pasta around the filling making sure there are no holes. Trim and cut the ravioli into shape with a knife or a crinkly cutter. Place on a tray and repeat with the other piece of dough.
7. Add the raviolis to salted boiling water and boil for 2-3 minutes until the pasta is cooked. The raviolis will begin to float to the surface when the pasta is done. Remove with a slotted spoon and transfer to serving plates.
8. Add a cup of the pasta cooking liquid to a small saucepan and bring to a simmer over medium heat. Add the chives and cook until the water begins to evaporate. Add the butter gradually in small cubes one at a time, allowing each cube to melt before adding the next.
9. Spoon the butter sauce over the ravioli and season with salt and pepper to taste. Sprinkle Parmesan cheese on top if desired. Serve immediately.