# Ravioli with Spinach and Feta Cheese

**Recipe for Homemade Ravioli**

Medium | 4 Servings | 70 min.

Ravioli are a delicious Italian specialty. This stuffed pasta was originally intended as a way to use up leftovers. These days, only fresh, high-quality ingredients are used. To make these delicious ravioli with spinach and feta cheese, you'll need high-quality ingredients, a little time, and a touch of skill. But it's worth it—because once you try them, you'll never heat up canned ravioli again. Except maybe when you're camping. Have fun making this recipe!

## Ingredients

about 500 g of homemade pasta dough or store-bought pasta dough

300 g spinach leaves

200 g sheep's milk ricotta

50 g Pecorino (or Parmesan*)

2 tbsp butter

1 can ORO di Parma Classico pasta sauce (425 ml)

Extra virgin olive oil for sautéing

Nutmeg

Salt and freshly ground pepper

Flour for rolling out the dough and a pastry wheel for cutting out shapes

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*Certain types of cheese (e.g., Parmesan) are made with animal rennet and are therefore not suitable for vegetarian dishes.

### Step 1: The Preparation

If you decide to make your own pasta dough, be sure to factor in the necessary preparation time. The dough should also be at room temperature before you start working with it. Feel free to try our basic recipe for pasta dough. Wash the spinach, wilt it in a hot pot, and then let it cool for a few minutes. Squeeze out the water and chop the spinach finely. You can also grate the Italian Pecorino cheese ahead of time.

### Step 2: The Filling

Heat the butter in a pan and sauté the spinach briefly. For the right seasoning, add pepper, salt, and freshly grated nutmeg. Transfer the spinach to a bowl and crumble the ricotta over it. Now all you have to do is mix everything together thoroughly, and the filling is ready!

### Step 3: The Ravioli

To make the ravioli, first divide your pasta dough in half. Now roll out both halves one after the other on a floured surface as thinly as possible. On one sheet of dough, place 1 teaspoon of the spinach-cheese filling at intervals of about 4 cm. Then carefully place the second sheet of dough on top. Now you can cut out the ravioli with a pasta wheel. Important: Let the ravioli dry for a few minutes. Meanwhile, bring about 4 liters of salted water to a boil in a large pot. Carefully add the ravioli in batches and cook over medium heat for 6–8 minutes.

### Step 4: The Finale

Use a slotted spoon to remove the ravioli from the water and let them drain well. Arrange them on a plate with the tomato sauce—and finish by sprinkling with savory Pecorino. Mmm. Buon appetito!

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