

Cheese & Artichoke Ravioli with Burnt Butter Sauce



R & J Mazza
GLOBE ARTICHOKES

You can either make the pasta sheets using your favourite pasta recipe or purchase fresh lasagne sheets at the fresh-pasta shop.

Ingredients

800g pasta sheets,
½ teaspoon salt,

Filling

300g artichoke hearts, chopped,
1 cup fresh ricotta,
1/3 cup parmesan cheese,
¼ cup fresh parsley, chopped,
Zest from 1 lemon,
Salt & cracked pepper, to taste

Butter Sauce

60g butter,
2 cloves garlic, chopped,
1/3 cup spring onions, chopped,
12 small fresh sage leaves,
1 tablespoon lemon juice,
Salt and cracked pepper, to taste,

Topping

¼ cup walnuts, chopped & toasted,
Parmesan cheese, grated (optional)



Method

1. Mix filling ingredients in a bowl. Spread pasta sheets on a work bench and place small amounts of filling across the sheet. Amounts depend on what size you wish to make the ravioli. Cut ravioli to desired size and brush the edges with water. Fold over and press on edge to seal well.
2. Boil water in a saucepan, and add ravioli and salt. While cooking, prepare butter sauce.
3. Melt butter in large frypan. When hot and butter starts to turn slightly golden brown, add garlic, spring onions, fresh sage leaves and lemon.
4. Drain ravioli and transfer them to butter mixture. Season with salt & pepper and toss gently to coat the ravioli in the butter sauce. Cook for a further minute to infuse flavours.
5. Place in plates. Sprinkle the toasted walnuts on top.
6. Serve with parmesan, if desired.

Serves 2-4

