



SPINACH PASTA RAVIOLI FILLED WITH RICOTTA AND SPINACH WITH ROAST CAPSICUM AND PINE NUT SAUCE



PREP.....0:10
 COOK.....0:50
 INGREDIENTS.....13
 DIFFICULTY.....MEDIUM
 SERVINGS.....5

INGREDIENTS

- 650g Angelo's Spinach Pasta Ravioli filled with Ricotta and Spinach
- 3 red capsicums oven roasted and skin peeled
- 2 tblsp olive oil
- 3 cloves garlic
- 1 small onion, diced
- ½ tsp fresh picked rosemary
- ¼ cup fresh Basil leaves
- ¼ cup almond meal
- ½ cup toasted pine nuts
- 1 tblsp balsamic vinegar
- 2 tblsp tomato paste
- Salt and freshly ground pepper
- 1 cup pasta water

METHOD

To roast capsicums, wash and place on an oven tray. Place capsicum in a moderate preheated oven for about 30 minutes. Capsicums should be turned every 10 minutes and are ready when their skin blisters and they start to collapse. Removed capsicums from the oven, cover with foil and tea towel to maintain heat. After 15 minutes remove one capsicum to clean, ensure the others are kept covered. Remove stalk, seeds and skin and place on a clean plate. Continue cleaning until all capsicum have been cleaned.

Heat the olive oil in a small pot, add garlic, onions, basil and rosemary until the onions are soft and turned opaque in colour. Remove from heat and allow to slightly cool.

In a food processor place the peeled roasted capsicums, almond meal, toasted pine nuts, cooked onion, basil, rosemary and garlic mixture and blend for 1 minute. Add tomato paste and balsamic vinegar and blend until a smooth paste consistency, taste and adjust with salt and freshly ground pepper. If sauce is a little thick add a little of the pasta water while pasta is cooking to thin.

Cook Angelo's Spinach Pasta ravioli filled with ricotta and spinach for 15 to 20 minutes in salted boiling water until al dente as directed, drain and reserve ½ cup of pasta water. Place cooked Ravioli back into the pasta pot and pour over the capsicum sauce and stir gently with a wooden spoon to cover all the ravioli. Add additional pasta water if sauce is too thick for your liking.

Serve the ravioli garnished with fresh basil leaves.