

Potato and ricotta ravioli - A recipe by Hans Haas



This potato recipe is linked to the blog entry on 18th of september which was about the potato and its health benefits. The Potato and ricotta ravioli are a tasty version of the popular Italian speciality. Serving this ravioli with brown butter ('beurre noisette') and parmesan gives it an extra special kick. To make the brown butter simply heat some butter in a pan and continually stir (with a pan whisk), allowing it to lightly brown. As an alternative, a lightly steamed vegetable such as spinach is a good accompaniment to this dish.



Ingredients for 4 portions:

Dough:

500 g flour

250 g potatoes

Salt

A little water

Filling:

200 g potatoes

200 g ricotta

1 tbsp flat-leaf parsley

1 tbsp oil

1 tbsp shallots, finely chopped

A pinch of garlic powder

Salt

Cayenne pepper

Lemon juice

1 egg white

Tips from Hans Haas: If the quantity of ravioli in this recipe is too large for you, blanch some of it quickly and then freeze it. This can then be cooked and eaten at a later date.

Preparation: ca. 70 min (Teig 1-2 Stunden im Kühlschrank ruhen lassen)



Step 1

First cook the potatoes in salted water until they are tender. To make the dough, peel 250g of the potatoes and press them through a potato press.



Step 2

The next step is to add some flour to the potatoes, as well as some salt and a little water. Now use a food processor with a dough hook to form a smooth dough or, alternatively, knead to a dough by hand. Wrap the dough in cling film and place in the fridge for 1 to 2 hours.



Step 3

To make the filling peel the cooked potatoes, press them through a potato press into a bowl and then add

the ricotta. Now finely chop the parsley and also add this to the mixture.

Heat a tablespoon of oil and sauté the finely-diced shallots with the garlic powder. Then stir this into the potato and ricotta mixture. Next season the filling to taste with salt, cayenne pepper and a squeeze of lemon juice.



Step 4

Now roll out the potato dough into an oblong shape and fill a piping bag with the potato and ricotta filling. Pipe out the filling in equal portions in a row along the middle of the dough. Next use a brush to coat the edges around each of the portions of filling with some egg white. Then take one side of dough and fold it over the filling to make ravioli and then press the edges firmly together.



Step 5

Cut out the ravioli and simmer in boiling, salted water for 2 to 3 minutes and then remove.



Bon appetit!

