

EGGPLANT, LEMON AND GOAT CHEESE RAVIOLLI



Ingredients-

Filling-

300g goat's cheese

600g Eggplant

Juice of ½ lemon and the zest of it

2 eggs

One bunch of basil

Salt and pepper

Sauce-

80g butter

Chopped oregano, S and P

Or basil pesto Or Tomato Sauce

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WHAT TO DO

- Roll out the pasta dough, well floured through the pasta machine, from largest to nearly smallest setting, until rectangular
 - Put on a floured surface
 - Roll out another sheet of pasta the same size and thickness, set aside
 - For the filling
 - Cut the eggplants into small cubes
 - Cut the garlic very finely and dice the onions and the basil leaves
 - Heat some oil in a large pan or wok and then add in the eggplant, after a couple of minute add in the garlic. Cook this for several minutes until soft.
 - Crack 2 eggs into a bowl (testing them first)
 - Put the eggplant mixture into the food processor along with the eggs and basil and goats cheese.
 - Now your filling is ready.....
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- Take one of the sheets of pasta and score into required sized squares; evenly blob the mixture into these squares with good sized gaps.
 - Take the next sheet of pasta, lay it over the top and press around the filling to seal in the filling. Then cut around these
 - Boil the ravioli squares in water, with a blob of olive oil and salt for just 4 mins
 - At the same time melt the butter and oregano for the sauce
 - Take out with a pasta server.