



## Egg Yolk Ravioli

### Ingredients

500g pasta dough  
1 bunch asparagus spears  
4 eggs separated  
100g ricotta  
100g spinach  
100g butter  
100g grated parmesan cheese

### For the filling:

Blanch off the spinach, drain and chop. Add this to the ricotta and parmesan cheese. Mix well. Set aside.

### To assemble the pasta:

Pin out the pasta using your machine until you have a really nice thin sheet. Place a mound of ricotta with a small divot in the centre. Place an egg yolk in the divot and carefully cover with another layer of pasta. Using a cookie cutter cut out the shape and rest on a paper towel.

### To serve:

Place the ravioli in boiling water and cook for about two minutes. In another pan melt a little butter and toss in asparagus spears.

Remove the pasta and place in a little bowl spoon over the asparagus and serve immediately.

Serves 4

Hear Chef Michael on 2NURFM Wednesday mornings at 11.20 for the latest tips on food.

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