

FESTIVE RAVIOLI

Red is the colour of love and holly berries, so to me there is nothing more joyful than some homemade red ravioli to bring a festive mood to the table.

These ravioli are plant based, easy to make, joyful and delicious, what else you can ask for in a hearty dinner?



Ingredients

- 250g Flour
- 200g Cooked beetroot
- 1 tbsp Salt

Filling

- 150g Cashew nuts soaked overnight
- 150g Spinach
- Salt and pepper to taste

Method

1. Blend the beetroot in a mixer
2. In a large bowl mix the flour, salt and beetroot together to form a soft dough. Adjust with more flour if the dough is too sticky or wet.
3. Cover the dough and place it into the fridge for about 20 minutes
4. Meanwhile pour some hot water on the spinach leaves, to make them soft (but do not cook them).
5. Drain the spinach and place them in a food processor with the cashew nuts, a pinch of salt and pepper. Process until it is creamy but not completely smooth (I personally prefer some chunky bits of cashew nuts - it adds texture to the filling)

6. Take the dough out of the fridge and roll it on a floured surface until it's about 2-3 mm thick, add a bit of flour if it's too sticky.
7. Use a cookie cutter to cut the dough in circles, mine were about 8cm in size.
8. Apply a notch of filling to the centre of each circle.
9. Fold the circle in half to wrap the filling inside your ravioli, then press the edge with a fork to seal each ravioli.
10. DONE! Cook these ravioli in boiling salted water, they are ready when they rise up and float at the top of the pan.

My favourite topping for this ravioli is just a drop of oil seasoned with sage leaves.

More ideas: you can swap the cashew nuts with some silken tofu, or add mushrooms and other vegetables to your filling.

Wen.