



## **RAVIOLI WITH FRIARIELLI, CUTTLEFISH, AND LEMON**

### **Ingredients:**

#### **For the Pasta:**

- 250 G DURUM WHEAT SEMOLINA
- 250 G 00 FLOUR
- 120 G WHOLE EGGS
- 120 G EGG YOLKS

#### **FOR THE FILLING:**

- 500 G FRESH TURNIP GREENS
- 200 G SHEEP RICOTTA CHEESE
- 500 G CLEANED CUTTLEFISH
- 2 CLOVES OF GARLIC
- 1 LEMON

#### **METHOD:**

1. PUT THE TWO FLOURS ON A WORK SURFACE AND MAKE A WELL IN THE MIDDLE, BREAK THE EGGS INTO IT, AND KNEAD UNTIL YOU OBTAIN A SMOOTH DOUGH. WRAP IN PLASTIC WRAP AND LET REST IN THE REFRIGERATOR FOR 2 HOURS.

2. CLEAN AND WASH THE TURNIP GREENS, THEN COOK THEM IN PLENTY OF SALTED BOILING WATER FOR 10 MINUTES. DRAIN AND COOL THEM IN AN ICE BATH.
3. ONCE THE VEGETABLES HAVE COOLED, SQUEEZE OUT ANY EXCESS WATER, SAUTÉ THEM IN A PAN WITH A CLOVE OF GARLIC, THEN CHOP THEM FINELY. TRANSFER THEM TO A BOWL, ADD THE RICOTTA CHEESE, AND SEASON WITH SALT AND PEPPER.
4. USING A PASTA MACHINE, ROLL OUT THE DOUGH UNTIL YOU HAVE A LONG, THIN SHEET. CUT IT INTO 24 DISCS USING A ROUND PASTA CUTTER. PLACE THE VEGETABLE AND RICOTTA MIXTURE IN THE CENTER OF EACH DISC, FOLD THEM IN HALF, AND THEN SHAPE THEM INTO *TORTELLI*.
5. SEPARATELY, FINELY CHOP THE CUTTLIFISH AND SAUTÉ IT IN A VERY HOT PAN WITH OIL AND GARLIC FOR 2 MINUTES.
6. COOK THE RAVIOLI IN PLENTY OF SALTED WATER FOR 4 MINUTES. DRAIN AND TOSS THEM IN THE PAN WITH THE CUTTLIFISH. SERVE WITH GRATED LEMON ZEST.