



THOUGHTFUL COOKING WITH TINA

Spinach Dough Ravioli with Celeriac & Beetroot Filling

SERVES 4 • 2½ HRS

Homemade spinach ravioli with a celeriac and beetroot filling — hearty, vibrant and worth every minute of a slow pasta day.

INGREDIENTS

FOR THE RAVIOLI

180g spinach
2 eggs
½ tsp salt
280g tipo 00 flour
approx. 1 tbsp extra flour for dusting and adjusting the dough

FOR THE CELERIAC PURÉE

200g celeriac, peeled and cubed
4g turmeric powder
15g extra virgin olive oil
15g warm almond oil
½ tsp sea salt
¼ tsp cayenne pepper

FOR THE BEETROOT PURÉE

150g red beetroot, cubed
10g extra virgin olive oil
2 tbsp warm almond milk
¼ tsp freshly grated nutmeg
¼ tsp sea salt, or to taste

FOR THE PARMESAN FOAM

50ml chicken or vegetable stock
50g Parmesan (or 30g nutritional yeast for a vegan alternative)
50g almond milk
½ tsp sunflower lecithin
Sea salt, to taste

TO SERVE

Drizzle of olive oil or chilli oil
Roasted walnuts
A pinch of dried red eye chilli (optional)

METHOD

RAVIOLI DOUGH

1. Bring a pot of water to the boil. Cook the spinach for 30 seconds until wilted, then transfer straight to ice-cold water to keep the colour. Drain and squeeze out as much water as possible.
2. Blend the spinach and eggs until smooth.
3. Mound the flour on a clean surface and make a well in the centre. Pour in the spinach-egg purée and mix with a fork, gradually drawing in the flour. Knead by hand for 8–10 minutes, until smooth and elastic.
4. Wrap tightly in cling film and refrigerate for at least 30 minutes, ideally overnight. If chilled overnight, let it soften at room temperature for 20–30 minutes before rolling.

CELERIAC PURÉE

5. Preheat the oven to 200°C. Spread the cubed celeriac and turmeric on a tray, drizzle with olive oil and roast for 25–30 minutes until very tender and lightly golden.
6. Blend with the olive oil until smooth, gradually adding the warm almond oil until creamy but firm enough to pipe. Season with sea salt and cayenne; set aside.

BEETROOT PURÉE

7. Roast the cubed beetroot at the same temperature for 35–40 minutes, until very soft.
8. Blend with the olive oil, adding warm almond milk a tablespoon at a time, until silky but thick enough to hold its shape. Stir in the nutmeg and season with salt.

ASSEMBLING

9. Fill two piping bags, one with each purée.

10. Lightly flour your surface and dough. Flatten the rested dough and pass it through the widest setting of your pasta machine. Fold in half and pass through again once or twice, then reduce the thickness one setting at a time — no more than 3–4 passes overall, to avoid a chewy dough.
11. Roll until you can just see your fingers through the dough, despite the green tint. Cut long sheets into sections; keep unused dough covered.
12. Pipe a double ring of celeriac purée (about 3 cm wide) onto the dough and fill each centre with beetroot purée. Repeat along the sheet, leaving 4–5 cm between portions.
13. Brush a little water around each filling and cover with a second sheet. Press gently around each mound with the blunt side of a cutter to remove air and seal.
14. Cut out each ravioli and press the edges firmly one final time to secure the seal.

PARMESAN FOAM & SERVING

15. Just before serving, gently warm the stock and almond milk (do not boil). Whisk in the Parmesan or nutritional yeast until dissolved, add the lecithin, then blitz with an immersion blender until a light foam forms.
16. Cook the ravioli in salted boiling water for 3–4 minutes, until they float.
17. Plate with generous spoonfuls of the foam, a drizzle of olive or chilli oil, roasted walnuts and a pinch of dried chilli.

Gather the dough offcuts, knead until smooth, rest 10–15 minutes wrapped, then roll into 1 cm logs for hand-rolled cavatelli or orecchiette.

ALLERGENS Milk (cheese) · Eggs · Wheat (flour)

PER PORTION · estimated

~965 kcal · Protein ~20.6g · Fat ~66.1g · Carbs ~75.8g · Fibre ~8.0g