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Beetroot Ravioli with Poppy Seed Butter

A heartwarming and colourful primi from the Secret Squisito supper club at Squisito HQ.

400g '00' flour
5 medium eggs - the best you can find
1 large beetroot
250g tub ricotta
unsalted butter
poppy seeds

Clean beetroot and wrap in foil. Roast in medium oven until cooked - 60 minutes or so. Remove from oven and peel beetroot when cool. Chop and put through a blender. Add 1/2 tub ricotta and mix well. Season.

Meanwhile make pasta with eggs and flour. Mix together on flat surface and once ingredients are brought together knead for 8 minutes. Wrap in cling film and chill for min 20 minutes.

Make ravioli - allow 5 per person approx 75mm square. Place on tray covered with polenta and leave in fridge until ready to cook. No more than 1 hour before serving. Cook in pan of 4 litres of salted boiling water.

Remove lid from pan and cook for 5 minutes. Plate up. Meanwhile put 20g butter into frying pan and melt slowly add teaspoon poppy seeds and pour over pasta. Serve straightaway. Serves 4 as a primi.

Squisito - the only food producer in the Midlands Shortlisted 'Best Food Producer' in the BBC Radio 4 Food and Farming Awards 2012 as nominated by you