

# Hoda Hannaway's Egg Yolk Raviolo



Preparation time: 55 mins

Serves: 2 people

User Rating: ★★★★★

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In the mood for love? Let sparks fly when you cook this cute Egg Yolk Raviolo.

Tickled pink with beetroot, there's no better way to say "I love you" than cooking a meal from the heart.



## Ingredients

### *For the Pasta Dough*

- 1 cup 00 plain flour, plus more for dusting
- 100-125ml beetroot puree (canned is fine)
- 1 egg
- Salt to taste

### *For the Filling*

- 150g Ricotta
- 1 egg
- Zest of 1 lemon
- Salt to taste
- 4-6 egg yolks

### *For the Sauce*

- 100g Butter
- 2 cloves garlic, sliced
- 2 spring onions, sliced (plus more for garnish)
- Juice of ½-1 lemon
- Salt to taste

## Method

1. To make the pasta dough, place flour and salt into a medium bowl and mix to combine. Make a well in the centre and add the egg and beetroot puree. Slowly (working inwards) mix the ingredients until well combined.
2. Turn dough onto a floured surface and knead for about 10 mins or until dough ball is soft. Cover with cling wrap and place in the fridge until needed (about 20 mins)
3. Meanwhile, to prepare filling, place all the ingredients, except egg yolks, into a small bowl and mix until well combined. Scoop ricotta mixture into a piping bag and place in the fridge until required.
4. Portion dough into equal portions and roll out to a thickness of approximately 3-5mm. using a heart shaped cookie cutter or template cut out shapes and pile ontop of eachother dusting flour in between. Repeat with remaining dough. You should have enough for approximately 6 Raviolo (depending on size).
5. Working with 2 sheets of pasta at a time, pipe a two rings in the middle of the heart pasta sheet and carefully place egg yolk in the middle. Dab edges with water and enclose with second sheet of pasta, pinching the sides. Repeat with remaining pasta and filling.
6. Bring a medium saucepan of water to the boil, carefully drop 1- 2 raviolo at a time for a couple of minutes or until they float to the top. At the same time, bring a medium saucepan to temperature over medium heat. Add butter, garlic, spring onions and lemon juice and allow to simmer for a couple of mins. Add salt to taste.
7. Strain raviolo and place straight into saucepan with sauce to finish off the cooking (about 1 minute).
8. To serve, place raviolo on serving plate, drizzle with lemon butter sauce and garnish with sliced spring onions. Serve immediately.

## Notes

- If you don't have a heart shaped cookie cutter, cut out a heart shaped template using baking paper.
- You can also use a circle cookie cutter.
- If you don't want to use beetroot, replace with an additional egg (or two).