



RECIPE

RAVIOLI WITH ARTICHOCKES FLAVOURED WITH THYME



THYMUS
CITRIODORO AUREO



INGREDIENTS

For the fresh pasta dough:

- › 300 grams of flour 00
- › 3 eggs
- › Salt

To season:

- › 150 grams of butter
- › Thyme 4 sprigs
- › 80 grams of Parmesan cheese

For the filling:

- › 8 artichokes
- › 160 grams of ricotta cheese
- › 60 grams of Parmesan cheese
- › Thyme and marjoram, 1 sprig
- › 4 tablespoons of extra-virgin olive oil
- › Half onion and one clove of garlic
- › White wine, half glass
- › Salt and pepper

PREPARATION TIME

Preparation time: 120 min

DIRECTIONS

First of all prepare the dough for the fresh ravioli. During resting time of the egg-flour pasta, start to prepare the filling. Clean and cut the artichokes. Finely chop the onion and sauté on a very low heat for about 15 minutes with four tablespoons of oil and the clove of smashed or finely minced garlic. When the onion is transparent, add the artichokes, and let them sauté until golden. Halfway in the cooking process pour the white wine and season with salt. When cooked, blend them roughly. When the cream is ready, put it in a bowl, combine ricotta cheese, the fresh minces marjoram and thyme leaves and the grated parmesan cheese. Blend the mixture very well. Now prepare the fresh pasta. Roll out a very thin pasty, cut it into strips of 10 cm wide, place the filling in the centre and fold over. With a food ring mold cut out ravioli. While preparing ravioli with artichokes, place them on a floured cloth. When ready, boil them in a large pot with salted water. While cooking, drain and sauté with seasoned butter. Let them flavour for a few minutes. Plate up and a garnish with a thyme leaf and a sprinkling of parmesan cheese as the finishing touch.