

Vegan Ravioli Recipe

Serves 4



260g '00' grade pasta flour

2 tbsp olive oil

140ml cold water

More flour or semolina to stop it going sticky

1. Weigh the flour into a large mixing bowl.
2. Measure the olive oil and water and stir into the flour until the mixture starts coming together.
3. Tip out onto the worktop and knead until it forms a smooth dough. Place back into the bowl, cover with a damp towel and leave to rest for 30 minutes.

Using a pasta machine

1. Roll out the dough, fold in half then roll out again. Repeat until the dough feels firmer. Sprinkle the pasta machine with flour or semolina.
2. Roll out the dough until it's roughly 1cm thick. Set the pasta machine to its widest setting.
3. Dust the dough with the flour or semolina and pass through the machine. Fold the dough in half and pass through the machine again.
4. Reduce the setting down one space and pass the dough through the machine. Cut in half if it becomes too long.
5. Continue reducing the setting and passing the dough through until it reaches setting 1. Place on a floured worktop.
6. Place small spoonfuls of filling onto the pasta with space in between. Brush around the filling with water.
7. Place another sheet of pasta over the top. Press around the filling to seal each parcel.
8. Cut around each parcel with a ravioli wheel or a knife. Leave to dry on a sheet of greaseproof paper dusted with semolina

To cook:

1. Bring a large pan of water to the boil. Add a large pinch of salt.
2. Add the pasta and cook for 3 - 4 minutes until al dente. Scoop out of the water with a slotted spoon into a strainer. Serve immediately with a sauce.

Ravioli fillings

Makes 4 – 6 portions



Soya and hidden veg filling

100g dried soya mince
6 sundried tomatoes
1 medium onion
3 cloves garlic, peeled
4 large mushrooms
1 courgette
2 teaspoons oregano
1 heaped teaspoon bouillon powder
1 teaspoon ground white pepper

1. Weigh the soya mince into a large bowl and pour over boiling water. Leave for 10 minutes to reconstitute.
2. Drain the soya and squeeze out any excess water. Place into a food processor with the rest of the ingredients. Blend until smooth.
3. Heat a tablespoon of vegetable oil in a large frying pan on the stove. Add half the filling. Stir over the heat until cooked then pour onto a plate. Repeat with the rest of the filling. Leave to cool.
4. Check the seasoning before using to fill your ravioli.
5. Serve the ravioli with tomato sauce.

Butternut squash, spinach and cream cheese filling

1 butternut squash, peeled and cut into cubes.
¼ onion, finely chopped
100g vegan cream cheese
100g spinach, washed and chopped
salt and pepper, to season
100g vegan block margarine
A handful of sage, chopped
50ml lemon juice

1. Roast the butternut squash with the onion for 30 minutes at 190°C / 170°C fan oven. Leave to cool.
2. Lightly mash the butternut squash. Mix with the vegan cream cheese. Stir in the chopped spinach and season with salt and pepper. Taste to check the seasoning before using to fill the ravioli. Place onto plates before making the sauce.
3. Sauce: Have your ingredients ready. Heat a frying pan and add the block margarine. When the margarine starts to brown, add the sage and the lemon juice. Swirl together and pour over the ravioli. Serve.