

**Swiss Chard and Ricotta Ravioli  
with Brown Butter Sauce**

by Adam Roberts

Fresh pasta recipe based on Melissa Clark's

As featured on [The Amateur Gourmet Show](#)

**Makes about 16 large ravioli**

**Ingredients:**

For the pasta:

2 cups all-purpose flour

Pinch of kosher salt

3 large eggs

1 teaspoon extra-virgin olive oil

For the filling:

2 to 3 tablespoons olive oil

3 cloves of garlic, smashed, skin removed

3 cups Swiss chard, stems discarded, leaves chopped (it's okay if they're still wet from washing: in fact, that's ideal)

Kosher salt

1 ½ cups fresh ricotta, drained overnight if wet

¾ cups freshly grated Parmesan cheese

Zest of 1 lemon

½ teaspoon freshly grated nutmeg

1 tablespoon extra-virgin olive oil

Kosher salt

Freshly ground black pepper

To assemble and serve:

Semolina flour

1 large egg, beaten

1 stick of butter, unsalted

Freshly grated Parmesan

**Special equipment: a ravioli cutter, roller, or (if you don't have anything else) a small circular cookie cutter.**

1. In the bowl of a food processor, combine the flour, kosher salt, eggs, and extra-virgin olive oil. If it doesn't come together into a dough, add water through the feed tube, a tablespoon at a time, until it all coheres. Allow the processor to work the dough for a few extra seconds, then dump on to a floured board and knead the dough with your hands until it's nice and smooth. Wrap it in plastic wrap and set it aside while you work on the filling.
2. Heat the olive oil and garlic together over medium-heat and cook, toasting the garlic, until just starting to brown. Remove the garlic and add all of the Swiss chard at once: if it's wet (as it should be) it'll spatter, so stand back. Add a pinch of salt and cook the chard down until all of the liquid has evaporated, about 5 to 10 minutes. Remove the chard to a bowl to allow to cool and then wring it out with a clean kitchen towel. Chop the cooked chard into even tinier bits, so it fits neatly into the ravioli.
3. In a bowl, combine the chopped chard, fresh ricotta, Parmesan cheese, lemon zest, nutmeg, olive oil, and salt and pepper. You really want to taste and adjust here: it should be super flavorful.
4. Now it's time to roll out the pasta: cut the dough into four pieces. Starting with the first piece, feed it through the widest setting on your pasta roller. Fold the dough over, trying to shape it like a rectangle, and feed it through again. Keep going until the pasta dough looks cohesive and an even width, then feed it through the next setting and continue like this, rolling it through each setting a few times, until you can see your hand through the pasta itself (a few up from the bottom). Cut the long piece in half and lay the rolled pasta on a semolina-dusted cookie sheet, cover with a damp kitchen towel, and repeat with the remaining dough.
5. To assemble the ravioli: lay one half pasta sheet on a well-floured board. Put small dollops of the filling at 1 ½ inch intervals along the bottom of the dough, leaving enough room to press a stamp all around. Brush the area around the filling with the egg wash, then fold over the top half, pressing all of the area around the filling closed. Using a stamp, a ravioli cutter, or a cookie cutter, cut out your ravioli and place it on a semolina dusted cookie sheet. Continue with the remaining dough and filling.
6. To cook the ravioli, bring a large pot of water to a rolling boil and season with a few tablespoons of salt. In a large skillet, melt the stick of butter on medium heat and drop your ravioli – as much as you're cooking – into the boiling water. When the butter's melted, turn up the heat and brown the butter, taking it just

to the edge of golden brown. Stop the cooking with a ladleful of the pasta water (it'll spatter) and continue ladling in pasta water, if necessary, to make a cohesive sauce – it'll thicken as it boils. When the ravioli float, lift them with a spider tool into the pan with the brown butter sauce and allow them to cook in there to absorb some of the butter.

7. With a large spoon, lift the ravioli into warm bowls, spoon some of the sauce on top, and garnish with more Parmesan and freshly ground black pepper. Eat right away.