



## Ravioli ai Piselli (Ravioli with Peas)



Spring is finally here! Celebrate the fresh produce of the season with a bright ravioli recipe that wraps sweet spring peas in fresh pasta dressed in a refreshing lemon-butter sauce. In other words: arrivederci, winter.

**COURSE:** Primo piatto

**DIFFICULTY:** Medium

**PREPARATION TIME:** 1 hour 30 minutes

Ravioli ai Piselli con Burro al Limone (Spring Pea Ravioli with Lemon & Butter Sauce)

Recipe courtesy of Eataly

**Yield: 4 servings**

**For the Ravioli\*:**

1 recipe Basic Egg Pasta Dough ([click here for the recipe](#))

2 cups ricotta, drained overnight

1 bunch mint, picked



2 cups shelled English peas  
½ cup Grana Padano, grated

### For the Sauce:

2 tablespoons unsalted butter  
½ teaspoon salt  
Grated zest of 1 lemon  
Salt and freshly-ground black pepper, to taste

### To prepare the filling:

Drain the ricotta in a colander lined with cheesecloth that has been placed over a bowl. Place something heavy on top of the ricotta to help drain any excess liquid overnight.

First, blanch the peas and the mint. Bring a large pot of water to a boil, and season it heavily with salt. Have a bowl with ice water nearby. Drop the peas in the boiling water until they turn bright green, about 2-3 minutes, then remove and place them in the ice water. Do the same with the mint, making sure to squeeze out any excess liquid from the leaves until they are dry.

Place the peas and mint in a food processor, and blend them until they are creamy. Fold the pea mixture into the drained ricotta. Add the Grana Padano, season the mixture with salt and pepper, and stir until it is thoroughly blended.

### To prepare the ravioli:

Trim the ends of the pasta dough, and cut the sheets crosswise into 2 pieces, making one piece 1 ½ inches longer than the other. Put a rounded teaspoon of the pea mixture in 2 rows on the shorter piece, spacing them about 1 inch from the edges and with their centers about 1 ½ inches apart. Brush the dough around the filling with water. Place the longer piece of dough on top, making sure to press it gently around the mounds of filling to ensure it is thoroughly closed. With a fluted pastry wheel or knife, cut the dough between the mounds. Arrange the ravioli in a single layer on a baking sheet sprinkled with flour, and let them dry for one hour.

When you are ready to cook the ravioli, bring a large pot of salted water to a boil (think: salty as the sea). Add the ravioli and cook, stirring, for 5 minutes, or until they are just tender. Drain the ravioli in a colander, and transfer them to a large bowl.

In a small saucepan, slowly melt the butter over low-medium heat and add the grated lemon zest. Once the butter is completely melted and slightly bubbling, add the drained pasta to the sauce pan and gently toss to coat them well. Serve the spring pea ravioli hot, and enjoy!

### Buon appetito!

This recipe was first published courtesy of [Eataly Magazine](#) [2].

Recipe courtesy of Great Italian Chefs\*

Find the original recipe [here](#) [3].





**Source URL:** <http://test.iitaly.org/magazine/dining-in-out/eataly-magazine/article/ravioli-ai-piselli-ravioli-peas>

**Links**

[1] <http://test.iitaly.org/files/peas-21.jpg>

[2] [https://www.eataly.com/us\\_en](https://www.eataly.com/us_en)

[3] [https://www.eataly.com/us\\_en/magazine/eataly-recipes/spring-pea-ravioli/](https://www.eataly.com/us_en/magazine/eataly-recipes/spring-pea-ravioli/)