

Homegrown Favourites

We're sharing some of our own personal favourite recipes fresh from the kitchens of RBG staff and volunteers. Bon appétit!



Garden Spinach, Lemon, and Ricotta Flower Pasta

INGREDIENTS

Pasta Dough

4 room temperature eggs
1 cup double-zero flour
1 ½ cups semolina flour
(plus extra for dusting)
Pinch of salt
Flower-shaped cookie cutter

Filling

1 grocery-sized bag of spinach
(washed and finely chopped)
2 egg yolks
½ brick of cream cheese
½ container of ricotta cheese
Salt and pepper (to taste)
¼ cup parmesan (finely grated)
Zest of a lemon
Squeeze of lemon juice

DIRECTIONS:

Dough

1. Combine ingredients and kneed until smooth.
2. Rest on counter while making the filling.
3. After resting, cut dough into 8 wedges.
4. Roll out to a #6 on a pasta roller (approx. 1 mm thick).
5. Keep bottom of sheeted pasta dusted with semolina (tops not so much so they stick together later).
6. Cover with an old ziplock bag so they don't dry out.

Filling

1. Cook spinach gently in a pan with olive oil for 5–10 minutes until wilted.
2. Mix yolks, cream cheese, and ricotta together.
3. Add cooked spinach.
4. Add parmesan and lemon juice.
5. Ensure it is seasoned well and tastes good. Store in the refrigerator until ready to prepare.

From the kitchen of:
Nadine Nesbitt and
Carmine Labella

We love to grow our own food. This spring we had a massive spinach patch that exploded in May after being planted back in the fall. What a surprise and joy it was to be eating from the garden so early in the season.



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Sauce

1 stick of butter
Rind of a lemon
(cut into thin strips)
Splash of pasta water
Pepper (to preference)

Note:

Any extra raviolis can be frozen for another meal.



Pasta example
(before boiled)

DIRECTIONS:

Putting it all Together

1. Cut the dough into flower shapes with a cookie cutter.
2. Two pieces are needed for each ravioli.
3. Dab water on to the petals.
4. Add 1 tsp. of filling to the centre and gently press petals together.
5. Dust with semolina and put on sheet lined with parchment.
6. Re-roll as much of the dough scraps as possible to make as many raviolis as you can.
7. Boil a large pot of salted water for the pasta to cook in. The ravioli need to boil for 3–4 minutes each.
8. In a medium saucepan, brown the butter.
9. Finely chop the lemon rinds and add to brown butter.
10. Add pepper to the saucepan.
11. Add cooked raviolis to the sauce pan and add a bit of the pasta water at the same time.
12. Carefully coat each flower in the sauce.
13. Plate with extra sauce spooned on top. Sprinkle with grated parmesan (to your taste).

From the kitchen of:
Nadine Nesbitt and
Carmine Labella

We love to cook slow meals. We truly made a night of this one, delicately creating each pasta using a flower-shaped cookie cutter. This dish combines our two passions: cooking and gardening! Super delicious, comforting, and incredibly cute. Check us out @penumbra garden on Instagram.