

The logo for FUSTINI'S is presented in a dark brown rectangular box with a thin gold border. The word "FUSTINI'S" is written in a bold, gold, serif font with a registered trademark symbol (®) at the end.

**FUSTINI'S**

**Spinach Ravioli with Eggplant  
Bolognese**

## Ingredients

- 1 cup semolina flour
- pinch salt
- 2 egg whites, lightly beaten
- 1 tablespoon [Fustini's Garlic olive oil](#)
- 1 tablespoon [Fustini's Rosemary olive oil](#)
- 2 tablespoons cooked and chopped spinach, squeezed of all excess water
- 1 1/2 tablespoons spinach water

## Filling

- 1 teaspoon [Fustini's Garlic olive oil](#)
- 1 clove garlic, minced
- 1 shallot, minced
- 8 oz spinach, cooked, chopped and squeezed of all excess water
- 1/4 cup ricotta cheese
- 1/4 cup Parmesan Cheese, finely grated
- 2 egg yolks
- salt and pepper

## Eggplant Bolognese

- 3 tablespoon [Fustini's Robust SELECT olive oil](#)
- 1 medium-sized eggplant, peeled and diced
- 1 small sweet onion, small dice
- 2 cloves garlic, minced
- salt and pepper
- 1/4 teaspoon red pepper flakes
- 1/2 red pepper, fine dice
- 1 bay leaf
- 1 tablespoon tomato paste
- 1 teaspoon [Fustini's Rosemary olive oil](#)
- 1/4 cup tomato juice

# Directions

## Step 1.

Whisk the semolina flour and salt together and make a well in the middle. Add the egg whites, Fustini's Garlic and Rosemary oils, cooked and finely chopped spinach, and spinach water and mix with a fork, drawing in more of the flour as the mixture wets. Once a ball of dough forms, knead for 8 to 10 minutes or until elastic and smooth. Place into a plastic bag and let rest on the counter top for 30 minutes. Cut the dough in half and process each half with a pasta roller until thin.

## Step 2.

Bring a large pot of salted water to a boil and carefully place the ravioli into the water. Cook for 1 to 2 minutes and remove with a slotted spoon to a sauté pan. Add a spoon full of eggplant Bolognese and sauté to combine. Serve with some grated Parmesan cheese.

## Step 3. Spinach Filling

Heat the Fustini's Garlic olive oil over low heat in a medium sized sauté pan. Add the shallot and garlic and sauté for 30 seconds. Add the spinach and sauté to combine. Once the mixture is hot, remove from the heat and let cool. Add the ricotta and Parmesan cheeses, egg yolks, and season with salt and pepper.

Spoon some of the filling on top of a piece of pasta and brush all around the filling with beaten egg. Top with another pasta sheet and press to secure or roll to crimp. Repeat until all the pasta is filled.

## Step 4. Eggplant Bolognese

Heat the Fustini's Single Varietal olive oil in a medium size pot over moderate heat. When the oil is hot, add the eggplant and fry, stirring occasionally, until softened - 2 to 3 minutes. Add the onion and cook for another 2 to 3 minutes. Add the garlic, salt and pepper, red pepper flakes, diced red pepper, bay leaf, tomato paste, Fustini's Rosemary olive oil and tomato juice. Bring to a simmer and cook till slightly thickened - 5 to 8 minutes.