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**Nettles are a superfood masquerading as a belligerent weed. Among the first edible greens to sprout from the frozen ground in late February or early March, nettles are abundant in areas with significant annual rainfall. They're commonly found along roadsides, in vacant lots, and at farmer's markets, offering equal opportunity for urban foragers as well as suburban home cooks to benefit from their astonishing nutritional attributes and genuine palatability. The nettle's popularity as a found food is on the rise. SERVES 6**

## Lamb and Stinging Nettle Ravioli

2 cups 00 flour or unbleached all-purpose flour  
½ teaspoon kosher salt; more for seasoning  
Freshly ground black pepper  
3 large eggs, divided  
2 egg yolks  
Semolina, for dusting  
1½ cups raw, young stinging nettle tops  
8 ounces ground lamb, preferably pastured  
1 tablespoon mascarpone  
¼ cup crumbled feta  
1 teaspoon toasted, crushed, coriander seed  
2 cups light caramel malt, preferably organic  
8 tablespoons (1 stick) unsalted butter  
Fresh nettles  
Shaved Parmesan, for serving

Make the pasta dough by whisking 2 eggs and the egg yolks together. Sift the flour and salt onto a clean dry work surface, preferably wood, and make a well in the center.

Add the eggs and yolks and, using a fork or your fingers, slowly incorporate the flour into the eggs. When the mixture begins to clump, add the water, 1 tablespoon at a time, until the mixture comes together in a ball. The dough should be firm and not sticky. Knead the dough for 8 to 10 minutes, or until smooth. Wrap tightly in plastic wrap and let rest in the refrigerator for 2 hours or overnight before rolling.

Make the filling while the dough is resting. Bring a pot of salted water to a boil over medium high heat. Using tongs or gloves, add 1 cup of nettles to the water for 1 to 2 minutes. Drain immediately and place the greens in a bowl of ice water to stop the cooking. Cool, strain, and squeeze dry using a clean towel to remove as much moisture as possible. Coarsely chop the nettles to make about ¼ cup.

Mix the lamb, mascarpone, feta, blanched nettles, and coriander together and season with salt and pepper. The filling can be made as much as a day ahead of assembling the raviolis.

Divide the dough into 4 equal pieces. Lightly dust a work surface with semolina and flatten the pieces into rectangles with your hands before rolling them, one at a time, through a pasta machine fixed at the widest setting. Continue feeding the dough through the rollers, narrowing the setting each time, until you have four 1/16-inch-thick strips (setting number 6 on a pasta machine) that measure approximately 4 inches wide by 16 inches long.

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