

# Ravioli (filled pasta) cooking instructions

- Bring a large pot of water to the boil and add a big pinch of salt (the pot should be big enough to comfortably fit the pasta)
- Add the frozen pasta to the pot and stir gently to make sure they don't stick together
- Lower the heat and continue to cook the pasta on a gentle boil - otherwise they may split - do not cover the pot
- The pasta should take between 5 and 8min to cook - remove one and cut it in half to check whether it is cooked - check the pinched edges of the pasta for doneness

If your pasta comes with sage and butter/butter and herbs:

- While the pasta is cooking melt the butter in a separate pan; once melted add the sage leaves and fry gently for a few minutes
- When the sage is starting to crisp up, add your cooked pasta to the pan along with a little of the cooking water ( $\pm 3$  tbsp) and stir to combine
- Sprinkle over some salt, pepper and grated parmesan
- Enjoy!

If your pasta comes with tomato ragu

- Defrost/re-heat the tomato ragu in a small saucepan - add a little water if it seems too thick.
- Add your cooked pasta to the saucepan and stir to combine
- Sprinkle over grated parmesan
- Enjoy!

If your pasta comes with walnut pesto

- While the pasta is cooking add 2-3 tablespoons of fresh milk (per serving) to the pesto
- Let the pesto absorb the milk for 5min
- Then mix in enough milk to create a thick sauce (another 2-3 Tbsp - per serving) - for a texture similar to runny hummus
- Once the pasta is cooked, drain the pansotti and dress them with the pesto
- Enjoy!

Serving suggestion:

Serve with a salad of your choice!