

Ravioli (filled pasta) cooking instructions

- Bring a large pot of water to a rolling 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 herby butter:

- While the pasta is cooking melt the herby butter a pan big enough to fit your pasta
- When the sage is starting to crisp up, add your cooked pasta to the pan along with a little of the cooking water (± 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!

