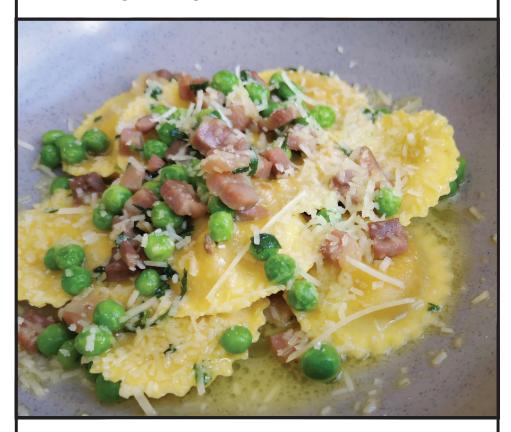


PASTA

BERTAGNI RAVIOLI

with prosciutto, peas, mozzarella and roasted tomato



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BERTAGNI RAVIOLI

Serves 4

INGREDIENTS



Available at Mediterranean Foods

- 2 Packets of Bertagni roasted tomato, mozarella and basil ravioli
- 200g frozen peas
- clove of garlic
- 100g diced prosciutto
- 1 tablespoon of butter
- ½ cup of vegetable stock
- 2 tablespoons of grated Grana

METHOD

- 1. In a large pan melt the butter at low heat.
- 2. Squash the garlic clove and fry it gently for 1 minute.
- **3.** Add the prosciutto diced and fry for a couple of minutes.
- **4.** Add the peas and the stock and simmer for further 1 minute.
- **5.** Cook the ravioli in plenty of salted boiling water for 3 minutes.
- **6.** Drain the ravioli and toss them into the sauce.
- 7. Mix well and serve with some grated Grana Padano on top.

Buon Appetito!



