

**BERTAGNI TOMATO AND  
MOZZARELLA RAVIOLI "PAPALINA"**

*with prosciutto, peas, our secret tomato sauce and cream.*



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**TOMATO AND MOZZARELLA RAVIOLI "PAPALINA"**

**INGREDIENTS**

— Available at Mediterranean foods

*for 4 people*

2 packets 250g Bertagni Tomato  
and Mozzarella Ravioli

½ cup grated Grana Padano cheese

1 cup secret tomato sauce

½ cup chopped Italian parsley

1 cup cream

5 fresh basil leaves

100g prosciutto sliced in strips

1 cup frozen peas

**METHOD**

1. In a large pan, fry the prosciutto with a little olive oil for 3 minutes.  
Add the basil and parsley and after a minute, the frozen peas.
2. Pour the cream and the secret tomato sauce in the pan and simmer for 5 minutes.
3. Cook the ravioli in plenty of salted water for 6/7 minutes.  
Toss them into the pan with the sauce and mix well.
4. Serve with a generous sprinkle of grated Grana Padano on top.

Buon Appetito!

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