

## BERTAGNI PUMPKIN RAVIOLI

*with butter and sage*



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## PUMPKIN RAVIOLI

Serves 4

### INGREDIENTS

— Available at Mediterranean foods

2 pkts Bertagni pumpkin ravioli

200g grated Parmigiano  
Reggiano or Grana Padano

½ teaspoon dry chilli

10 leaves sage

4 tablespoons butter

### METHOD

1. Cook the ravioli for 5 minutes in plenty of salted simmering water.
2. In a large pan melt the butter with the sage leaves roughly ripped.
3. When the butter starts to clarify, add 2 tablespoons of cooking water from the ravioli.
4. Toss the ravioli into the melted butter and sage. Add a good sprinkle of grated cheese on top and serve.

Buon Appetito.

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