



UCOOK

Crunchy Baked Beef Ravioli

with fresh oregano & Italian-style hard cheese

A beautiful and bubbling beef ravioli bake. Delectable beef pillows are coated in a creamy tomato sauce and baked under a crunchy blanket of panko breadcrumbs. It is finished off with fresh oregano and Italian-style cheese. Classic, tasty and simple; why tamper with perfection?

Hands-on Time: 20 minutes

Overall Time: 30 minutes

Serves: 3 People

Chef: Thea Richter

 **Quick & Easy**

 **Leopard's Leap | Culinaria Grand Vin**

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Ingredients & Prep

525g	Beef Ravioli
90g	Italian-style Hard Cheese <i>½ grated & ½ peeled into ribbons</i>
150ml	Panko Breadcrumbs
2	Onions <i>1½ peeled & roughly diced</i>
3	Garlic Cloves <i>peeled & grated</i>
15ml	NOMU Provencal Rub
300ml	Tomato Passata
125ml	Crème Fraîche
120g	Spinach <i>rinsed</i>
12g	Fresh Oregano <i>rinsed & picked</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Butter
Sugar/Sweetener/Honey

1. BUBBLING AWAY Preheat the oven to the grill setting or the highest temperature. Boil the kettle. Place a pot for the ravioli over a high heat. Fill with boiling water, add a pinch of salt, and bring back up to the boil. Once boiling, cook the ravioli for 2-3 minutes until they begin to float and are heated through. Drain on completion and toss through some oil to prevent sticking.

2. CRUNCHY CRUMB Heat 80g of butter in the microwave or in a pot over the stove until completely melted. Remove from the microwave or stove, and mix in the grated cheese, the breadcrumbs, and seasoning.

3. WHEN THE RAVIOLI IS DONE... Return the pot, wiped down, to a medium-high heat with a drizzle of oil. When hot, add the diced onion and fry for 4-5 minutes until soft and translucent, shifting occasionally. Add the grated garlic and the rub and fry for 1 minute, shifting constantly, until fragrant. Stir in the passata, 150ml of warm water, and leave to simmer for 8-10 minutes until slightly reduced. On completion, add the crème fraîche, ½ the rinsed spinach, seasoning, and a sweetener of choice (to taste). Mix until fully combined. Remove from the heat.

4. GRILL & GREENS Add the cooked ravioli to the sauce and mix until fully coated. Place in an ovenproof dish. Sprinkle over the crumb mixture and pop in the hot oven. Grill for 4-5 minutes until the breadcrumbs are golden. In a salad bowl, combine ½ the cheese ribbons, the remaining spinach, a drizzle of oil, and seasoning.

5. PASTA-TIVELY DELICIOUS! Plate up a generous helping of the baked ravioli and side with the fresh spinach salad. Sprinkle over the picked oregano leaves and the remaining cheese ribbons. Dive in, Chef!



Chef's Tip

For the best results, boil the ravioli in batches to prevent crowding the pot and overcooking.

Nutritional Information

Per 100g

Energy	712kj
Energy	170kcal
Protein	8.1g
Carbs	17g
of which sugars	2.3g
Fibre	2g
Fat	7.8g
of which saturated	3.8g
Sodium	236mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat

Cook
within 3
Days