



UCOOK

Ricotta & Butternut Ravioli

**with Italian-style hard cheese, hazelnuts
& crispy sage butter**

Classy, comforting, and quick! These succulent parcels of butternut and ricotta are dripping with a sauce of browned butter, crispy sage leaves, and toasted hazelnuts. Accompanied by cannellini beans swished with wilted spinach.


Hands-On Time: 30 minutes

Overall Time: 40 minutes

Serves: 3 People

Chef: Runet Van Heerden

 Vegetarian

 Warwick Wine Estate | First Lady Chardonnay

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Ingredients & Prep

450g	Ricotta & Butternut Ravioli
45g	Hazelnuts
15g	Fresh Sage <i>rinsed, picked & roughly chopped</i>
2	Lemons <i>1½ zested & cut into wedges</i>
120g	Spinach <i>rinsed</i>
360g	Cannellini Beans <i>drained & rinsed</i>
12g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>
45g	Italian-style Hard Cheese <i>peeled into ribbons</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Butter

1. GET THE WATER ON THE BOIL & CRISP UP THE NUTS Place a pot for the ravioli over a high heat, fill with salted water, and leave to come to the boil. Place a large pan that has a lid over a medium heat. When hot, toast the hazelnuts for 4-5 minutes until golden, shifting occasionally. Remove from the pan on completion and set aside. Roughly chop when cool enough to handle.

2. RAVISHING RAVIOLI When the water is boiling, cook the ravioli for 2-3 minutes until it begins to float and is heated through. To avoid overcrowding the pot, you may need to do this step in batches. Drain on completion and toss through a small drizzle of oil to prevent sticking.

3. SIZZLE THE SAUCE Return the pan to a medium-high heat with 150g of butter. Once foaming, add in the chopped sage and cooked ravioli. Fry for 3-4 minutes until the sage is crispy and the ravioli is golden, shifting occasionally. Transfer to a bowl, making sure to pour in all the buttery sauce! Toss through the chopped hazelnuts, a squeeze of lemon juice, and some seasoning. Cover to keep warm and set aside for serving.

4. WARM & NOURISHING Return the pan to a medium-high heat with another drizzle of oil or knob of butter. When hot, sauté the rinsed spinach and drained cannellini beans for 3-4 minutes until the spinach is wilted and the beans are heated through. Add in the chopped parsley, the juice of 3 lemon wedges, and the zest to taste. Toss to combine, season, and remove the pan from the heat.

5. WOULD YOU LOOK AT THAT? Make a bed of lemony spinach and beans, and top with the ravioli and burnt butter sauce. Scatter with the hard cheese ribbons and get ready for a scrumptious meal!

Nutritional Information

Per 100g

Energy	498kJ
Energy	119Kcal
Protein	5.9g
Carbs	20g
of which sugars	1.6g
Fibre	3.9g
Fat	4.7g
of which saturated	1.1g
Sodium	175mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites, Tree Nuts

Cook
within 3
Days