



UCOOK

Bubbling Baked Ravioli

with fresh basil & Italian-style hard cheese

A beautiful baked butternut & ricotta ravioli with a creamy tomato sauce, crunchy topping, fresh basil and Italian-style cheese. Your heart will be bubbling with joy after the first delicious bite, Chef!

Hands-on Time: 25 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Thea Richter

Veggie

Creation Wines | Creation Merlot

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Ingredients & Prep

450g	Butternut & Ricotta Ravioli
60g	Italian-style Hard Cheese <i>grate</i>
150ml	Panko Breadcrumbs
2	Onions <i>peel & finely dice 1½</i>
2	Garlic Cloves <i>peel & grate</i>
15ml	NOMU Provençal Rub
300g	Cooked Chopped Tomato
90ml	Crème Fraîche
60g	Spinach <i>rinse</i>
8g	Fresh Basil <i>rinse & pick</i>

From Your Kitchen

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

1. BUBBLING AWAY Preheat the oven to the grill setting or the highest temperature. Bring a pot of salted water to a boil for the ravioli. Cook the ravioli until they float to the surface, 2-3 minutes. Drain and toss through a drizzle of olive oil.

2. CRUNCHY CRUMB Heat 80g of butter in the microwave or in a pot over the stove until completely melted. Remove from the heat, and mix in ½ the grated cheese, the breadcrumbs, and seasoning.

3. BEAUTIFUL SAUCE Return the pot to medium-high heat with a drizzle of oil. When hot, fry the diced onion until soft, 4-5 minutes (shifting occasionally). Add the grated garlic and the NOMU rub, and fry until fragrant, 1 minute (shifting constantly). Stir in the cooked chopped tomato and 150ml of warm water, and simmer until slightly reduced, 8-10 minutes. Stir through the crème fraîche, seasoning, and a sweetener (to taste). Remove from the heat.

4. GRILL & GREENS Add the cooked ravioli, the rinsed spinach, and the remaining cheese to the sauce and mix until fully coated. Place in a small ovenproof dish. Sprinkle over the crumb mixture and pop in the oven. Grill until the breadcrumbs are golden, 4-5 minutes.

5. PASTA-TIVELY DELICIOUS! Plate up a generous helping of the baked ravioli. Scatter over the picked basil leaves. Dive in, Chef!

Nutritional Information

Per 100g

Energy	580kJ
Energy	139kcal
Protein	5g
Carbs	18g
of which sugars	3.2g
Fibre	2.1g
Fat	5.1g
of which saturated	2.7g
Sodium	215mg

Allergens

Egg, Gluten, Allium, Wheat, Sulphites,
Tree Nuts, Cow's Milk

Eat
Within
3 Days