



QCOOK

Bernini's Beef & Ricotta Ravioli

with fresh oregano

Hands-on Time: 20 minutes

Overall Time: 20 minutes

Quick & Easy: Serves 1 & 2

Chef: Bernini

Wine Pairing: Bernini | Classic

Nutritional Info	Per 100g	Per Portion
Energy	965kj	3741kj
Energy	231kcal	895kcal
Protein	10.8g	41.8g
Carbs	15g	58g
of which sugars	3.2g	12.3g
Fibre	2.1g	8g
Fat	14.1g	54.6g
of which saturated	6.5g	25.1g
Sodium	296mg	1148mg

Allergens: Sulphites, Egg, Gluten, Wheat, Cow's Milk, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
125g	250g	Spinach & Ricotta Ravioli
150g	300g	Beef Mince
15ml	30ml	Tomato Paste
1	1	Garlic Clove <i>peel & grate</i>
10ml	20ml	NOMU Italian Rub
30g	60g	Artichoke Quarters <i>drain & roughly chop</i>
50ml	100ml	Fresh Cream
3g	5g	Fresh Oregano <i>rinse & pick</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Butter

- 1. READY THE RAVIOLI** Bring a pot of salted water to a boil for the ravioli. Cook the ravioli until they float to the surface, 1-2 minutes. Drain, reserve the pasta water, and toss through a drizzle of olive oil.
- 2. MAKE IT GOLDEN** Place a pan over medium heat with a drizzle of oil and a knob of butter. When hot, fry the ravioli in a single layer until golden, 1-2 minutes per side. Remove from the pan.
- 3. INHALE THE ITALIAN AROMAS** Return the pan to medium-high heat with a drizzle of oil. Fry the mince and work quickly to break it up as it starts to cook. Fry until browned, 3-4 minutes (shifting occasionally). Add the tomato paste, garlic, NOMU rub, and artichokes. Fry until fragrant, 2-3 minutes (shifting occasionally). Mix in the cream, a splash of the reserved pasta water, and the ravioli. Simmer until combined and slightly thickened, 1-2 minutes. Loosen with some pasta water if it's too thick. Remove from the heat and season.
- 4. BUON APPETITO!** Bowl up the creamy ravioli, top with a garnish of the oregano, and dig in, Chef!