



UCCOOK

Chloë's Wagyu Ravioli

with pre-made spinach & ricotta ravioli

Hands-on Time: 50 minutes

Overall Time: 55 minutes

Adventurous Foodie: Serves 3 & 4

Chef: Chloe Hughes

Wine Pairing: Creation Wines | Creation Pinot Noir

Nutritional Info	Per 100g	Per Portion
Energy	915kJ	3409kJ
Energy	219kcal	817kcal
Protein	12.7g	47.3g
Carbs	17g	62g
of which sugars	2.9g	11g
Fibre	2.1g	7.7g
Fat	13.1g	48.7g
of which saturated	4.7g	17.5g
Sodium	934mg	3479mg

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

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
375g	500g	Spinach & Ricotta Ravioli
2	2	Beef Stock Sachets
450g	600g	Wagyu Beef Mince
22.5ml	30ml	NOMU The Roast Chicken
2	2	Garlic Cloves <i>peel & grate</i>
30ml	40ml	Tomato Paste
15ml	20ml	Dijon Mustard
30g	40g	Hazelnuts <i>roughly chop</i>
8g	10g	Fresh Sage
22.5ml	30ml	Lemon Juice
60g	80g	Italian-style Hard Cheese <i>grate</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Butter
Sugar/Sweetener/Honey

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 and toss through a drizzle of olive oil.

2. RICH BEEF STOCK Boil the kettle and dilute the beef stock with 300ml [400ml] of hot water. Place a pan over medium heat with a drizzle of oil. When hot, fry the mince and work quickly to break it up as it starts to cook. Fry until browned, 6-8 minutes (shifting occasionally). Add the NOMU rub, garlic and tomato paste, and fry until fragrant, 3-4 minutes (shifting constantly). Turn down the heat and add the diluted stock, mustard and a sweetener (to taste). Allow the mince to simmer until the sauce thickens slightly, 10-12 minutes.

3. TOAST THE HAZELNUTS Place another pan over medium heat. Toast the hazelnuts until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

4. SAGE-INFUSED PASTA Return the pan to medium-high heat with a drizzle of oil and a generous knob of butter. Once the butter is melted, add the ravioli in a single layer and fry until golden and crispy, 2-3 minutes per side. You may need to do this step in batches. In the final 2-3 minutes, add the sage leaves and fry until crispy. Remove from the pan.

5. WHAT A DISH! Bowl up the buttery ravioli and top it with the rich wagyu mince, and drizzle over some lemon juice (to taste). Finish off the dish with the cheese, hazelnuts and crispy sage. Dig in, Chef!