



UCOOK

Velvety Truffle Ravioli

with walnuts, ricotta & fresh oregano

An unforgettable dinner awaits you! It is filled with elegant flavours yet requires minimal effort to achieve! Spinach & ricotta-stuffed ravioli is tossed through a creamy garlic sauce, and is topped with rich and fragrant truffle oil. A dish fit for royalty!

Hands-on Time: 30 minutes

Overall Time: 50 minutes

Serves: 4 People

Chef: Thea Richter

 Veggie

 Harry Hartman | Stellenbosch Sauvignon Blanc

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Ingredients & Prep

40g	Walnuts <i>roughly chopped</i>
700g	Spinach & Ricotta Ravioli
4	Garlic Cloves <i>peeled & grated</i>
15g	Fresh Oregano <i>rinsed & picked</i>
60g	Italian-style Hard Cheese <i>grated</i>
160ml	Crème Fraîche
80g	Green Leaves <i>rinsed</i>
40ml	Truffle Oil
40ml	Lemon Juice

From Your Kitchen

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

1. TOASTED WALNUTS Place the chopped walnuts in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

2. RAVISHING RAVIOLI 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, reserving 400ml of pasta water, and toss through a drizzle of olive oil.

3. CREAMY SAUCE Return the pan to medium high heat with a drizzle of oil. When hot, add the grated garlic and $\frac{1}{2}$ the picked oregano. Fry until fragrant, 30-60 seconds (shifting constantly). Remove from the heat. Mix through the grated cheese, $\frac{3}{4}$ of the chopped nuts, the crème fraîche, and seasoning. While stirring, slowly add in some of the reserved pasta water until a saucy consistency.

4. ALMOST THERE! Add the creamy sauce to the pot of the drained ravioli and mix until fully coated. Place the green leaves in a salad bowl and toss through some olive oil and seasoning.

5. SIMPLY STUNNING Bowl up the creamy ravioli. Drizzle over the truffle oil, the remaining chopped nuts, and the remaining fresh oregano. Side with the fresh leaves. Drizzle over the lemon juice (to taste) and get ready for the most indulgent dinner!



Chef's Tip

Cooking pasta in salted water allows it to absorb the salt, enhancing its flavour, because the salt is dispersed throughout the dish and not just on the surface of the pasta, so you get a better end result!

Nutritional Information

Per 100g

Energy	1195kJ
Energy	286kcal
Protein	8.9g
Carbs	25g
of which sugars	4.3g
Fibre	3.3g
Fat	16.7g
of which saturated	6.7g
Sodium	300mg

Allergens

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

Cook
within 3
Days