



UCCOOK

Bubbling Baked Ravioli

with Italian-style hard cheese

Hands-on Time: 25 minutes

Overall Time: 50 minutes

Veggie: Serves 3 & 4

Chef: Thea Richter

Wine Pairing: Waterford Estate | Waterford Pecan Stream
Chenin Blanc

Nutritional Info

	Per 100g	Per Portion
Energy	508kJ	2509kJ
Energy	121kcal	600kcal
Protein	4.4g	21.6g
Carbs	17g	84g
of which sugars	3.3g	16.3g
Fibre	1.9g	9.3g
Fat	3.9g	19.3g
of which saturated	2.1g	10.3g
Sodium	159mg	783mg

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

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
450g	600g	Butternut & Ricotta Ravioli
60g	80g	Italian-style Hard Cheese <i>grate ½ & peel ½ into ribbons</i>
150ml	200ml	Panko Breadcrumbs
2	2	Onions <i>peel & roughly dice 1½ [2]</i>
2	2	Garlic Cloves <i>peel & grate</i>
15ml	20ml	NOMU Italian Rub
300g	400g	Cooked Chopped Tomato
90ml	125ml	Crème Fraîche
60g	80g	Spinach <i>rinse</i>

From Your Kitchen

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

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, 1-2 minutes. Drain and toss through a drizzle of olive oil.

2. CRUNCHY CRUMB Heat 80g [100g] of butter in the microwave or in a pot over the stove until completely melted. Remove from the heat, mix in the grated cheese, the breadcrumbs, and the seasoning. Remove from the pot and set aside.

3. BEAUTIFUL SAUCE Return the pot to medium-high heat with a drizzle of oil. When hot, fry the onion until soft, 4-5 minutes (shifting occasionally). Add the garlic and the NOMU rub and fry until fragrant, 1 minute (shifting constantly). Stir in the cooked tomato, 150ml [200ml] of warm water, and simmer until slightly reduced, 8-10 [10-12] minutes. Stir through the crème fraîche, ½ the spinach, seasoning, and a sweetener (to taste). Remove from the heat.

4. GRILL & GREENS Add the cooked ravioli 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. In a salad bowl, combine ½ the cheese ribbons, the remaining spinach, a drizzle of olive oil, and seasoning.

5. PASTA-TIVELY DELICIOUS! Plate up a generous helping of the baked ravioli and side with the fresh spinach salad. Sprinkle over the remaining cheese ribbons. Dive in, Chef!