



COOK WITH US!

Raviolo with tasty grilled vegetables filling, Colfiorito potato cream and cooked drops.

INGREDIENTS

300 g all-purpose (00) flour

3 eggs

salt

500 g Orogel savory Seasoned Grilled Vegetables Mix

30 g onion

extra virgin olive oil

salt

pepper

300 g Colfiorito potatoes

1/2 onion

500 g broth

500 g fresh cream

grated Parmesan cheese

salt

cooked must drops



60



4



Medium



Pasta and Rice Courses

Method

1

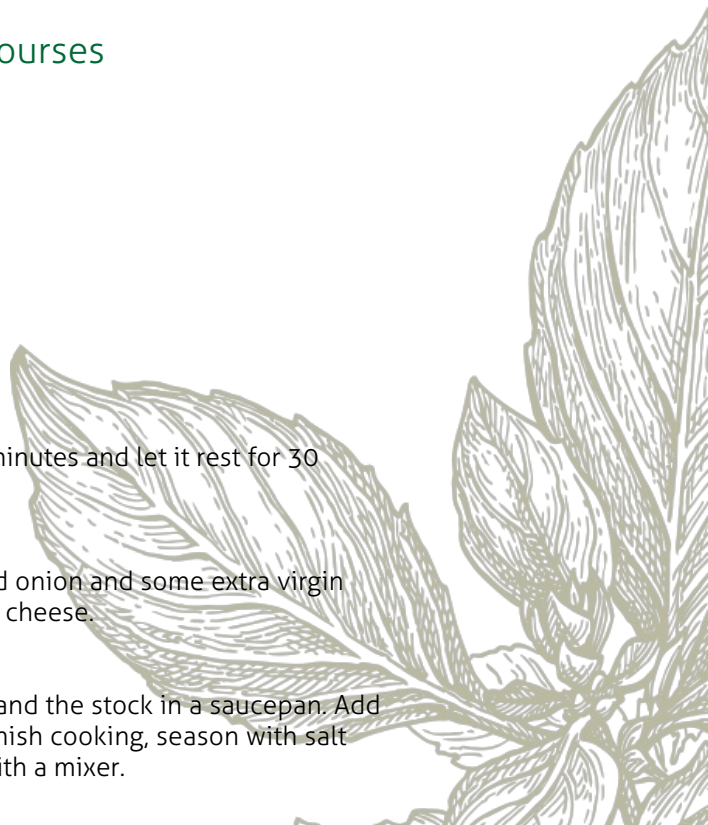
Prepare the egg pasta, knead for 5 minutes and let it rest for 30 minutes.

2

Pan fry the vegetables with chopped onion and some extra virgin olive oil, add a handful of parmesan cheese.

3

Cook the onions, the potato pieces and the stock in a saucepan. Add cream half-way through cooking. Finish cooking, season with salt and pepper and blend everything with a mixer.



4

Roll out the pasta dough and make ravioli filled with the seasoned grilled vegetables. Boil ravioli in abundant water and sauté with butter. Pour the Colfiorito potato cream on a dish, place the ravioli on top and season with cooked must drops.

