

## Black ravioli with shrimps



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## Black ravioli with shrimps served with parsley pesto and cherry tomatoes

### Quantity:

1 packet of  
2-3 bunches of  
3  
half a cup of  
4 tbsp  
to taste

### Ingredients:

black ravioli with shrimps  
by Laura & Lui (300 g)  
parsley  
garlic cloves  
olive oil  
grated Parmesan cheese  
salt, pepper

### Preparation instructions:

Boil 3 l of water. Add salt (15 g salt per litre). Drop the frozen ravioli into boiling water and cook for approx. 5-6 minutes until the water is boiling again.

Prepare the parsley pesto: wash the parsley and break the leaves off (leave a few for garnish). Peel the garlic. Put the parsley leaves and garlic into the blender along with the Parmesan cheese. Add salt, pepper and then pour in the olive oil. Blend.

Place the cooked ravioli on a plate, arrange the halved cherry tomatoes on top. Spread pesto all over and garnish with parsley leaves.

**Buon appetito!**