

Ravioli with beef



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Ravioli with beef in butter with rosemary

Quantity:

1 packet of
60 g
2 sprigs of

Ingredients:

ravioli with beef by Laura & Lui (250 g)
butter
rosemary

Preparation instructions:

Boil 2.5 litres 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.

Heat the butter in a pan (be careful not to burn it), add rosemary needles. Add the cooked ravioli to the butter and rosemary and stir.

Your meal is ready – buon appetito!