

Ravioli with boletus and truffle



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Ravioli with boletus and truffle with Brussels sprouts and guanciale (or bacon)

Quantity:

1 packet of

100 g

80 g

10 g

half a cup of

60 ml

to taste

Ingredients:

ravioli with boletus and truffle by Laura & Lui (250 g)

guanciale or bacon

Brussels sprouts

garlic

olive oil

olive oil

salt and pepper

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.

Place guanciale or bacon in a dry frying pan and fry until crisp. Halfway through the frying process, add halved Brussels sprouts and pour in olive oil. Add garlic. Add the cooked ravioli and stir gently. Add spices and condiments to taste.

Buon appetite!