

Ravioli with buffalo ricotta and spinach



Discover the recipe for...



Ravioli with buffalo ricotta and spinach with Gorgonzola and sun-dried tomatoes

Quantity:
1 packet of

70 g
100 g
60 g
30 g
to taste

Ingredients:
ravioli with buffalo ricotta and spinach by Laura & Lui (300 g)
Gorgonzola cheese
sun-dried tomatoes in brine
fresh spinach
shallot onion
salt and 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 starts boiling again.

Heat the sun-dried tomato oil in a frying pan. Add the finely chopped onion and fry until browned. Add the sun-dried tomatoes and spinach and fry for a little while. Season to taste, add cooked ravioli and pieces of Gorgonzola cheese.

Buon appetito!