

Spelt ravioli with cauliflower and pear



Discover the recipe for...



Spelt ravioli with cauliflower and pear with candied pear

Quantity:

1 packet of

2
handful of
2 pinches of
to taste

Ingredients:

spelt ravioli with cauliflower
and pear by Laura & Lui (300 g)
candied pears
sprouts
herbs
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. Drain the ravioli and place it on a plate. Place sliced pears on the cooked ravioli and sprinkle with herbs or sprouts.

Buon appetito!