

CODFISH RAVIOLI WITH PEPPERS CREAM AND DRIED TOMATO FILLETS



INGREDIENTS FOR 4 PORTIONS

- 300g fresh pasta
- 240g Codfish Cream
- 160g Peppers Cream
- 100g Dried Tomato Fillets in Sunflower Oil
- q.s. Extra-Virgin Olive Oil
- q.s. vegetable stock
- q.s. salt
- q.s. pepper

METHOD

- Roll out the fresh pasta up to a thin thickness and make the ravioli stuffing with codfish cream.
- Once prepared, go to cooking them in boiling salted water.
- Apart heat the peppers cream in a saucepan with a dash of vegetable stock while in a pan prepare a sauce mixing the dried tomato fillets and the extra virgin olive oil.
- Drain the ravioli as soon as they are ready and add them to the sauce.
- Decorate and serve hot.

PRODUCTS IN THIS RECIPE



Codfish Cream



Peppers Cream



**Dried Tomato Fillets
in Sunflower Oil**



Extra-Virgin Olive Oil