



# MEAT RAVIOLI WITH RED PESTO SAUCE



## QimiQ BENEFITS

- Fillings remain moist for longer
- Enhances the natural taste of added ingredients
- Smooth and creamy consistency in seconds



25



medium

## INGREDIENTS FOR 4 PORTIONS

### FOR THE RAVIOLI DOUGH

**250 g** AP Flour, coarse grain

**4** Egg yolk(s)

**1** Egg(s)

**30 ml** Olive oil

Water, as required

### FOR THE FILLING

**125 g** QimiQ Sauce Base

**300 g** Ground meat

**100 g** Onion(s), finely sliced

Olive oil, to fry

**10 g** Tomato paste

**1** Garlic clove(s), finely chopped

Oregano, to taste

Basil, to taste

Salt and pepper

**1** Egg(s)

**60 g** Parmesan, grated

### FOR THE RED PESTO SAUCE

**200 g** QimiQ Sauce Base

**50 ml** Olive oil

**40 g** Dried tomatoes

**20 g** Black olives

**20 g** Parmesan, grated

**20 g** Tomato paste

**20 ml** Balsamic vinegar

**150 ml** Vegetable stock

Salt and pepper

Basil, finely chopped

## METHOD

1. For the ravioli dough: knead the ingredients together to form a smooth dough. Wrap in cling film and allow to chill for approx. 30 minutes.
2. For the filling: fry the minced meat and onion in the hot oil. Add the tomato puree, garlic, herbs and spices and allow to cool. Add the QimiQ Sauce Base, egg and Parmesan and mix well.
3. Roll the dough out as thinly as possible on a lightly floured surface and cut in half. Place teaspoonfuls of the filling mixture about 1cm apart on one of the sheets of dough and moisten the gaps with water. Cover with the second sheet, pressing down gently around the mounds of filling to squeeze out the air pockets. Cut into squares around the filling using a pastry wheel and press the edges firmly to seal.
4. For the red pesto sauce: blend the olive oil with the dried tomatoes, olives, Parmesan, tomato puree, vinegar and garlic together until smooth.
5. Add the QimiQ Sauce Base and vegetable stock and bring to the boil. Season to taste with the salt and pepper and refine with the basil.
6. Place the ravioli in boiling salted water, reduce the heat and continue to cook until

done.

7. Lift the ravioli out of the water, toss carefully in the red pesto sauce and serve immediately.