

Caprese in raviolo

Preparation time: 35 min

Difficulty: Medium

Ingredients

· Basil: to taste

Extra virgin olive oil: to tasteFresh egg pasta: 200 gr

• Mozzarella: 1

Parmesan cheese: 80 grSalt and pepper: to taste



Preparation

- 1. For the filling, blend 3/4 of the diced mozzarella, *Pomì strained tomatoes*, parmesan, extra virgin olive oil, salt and pepper.
- 2. Cook the mixture on a high flame with some extra virgin olive oil, garlic, salt and fresh basil.
- 3. In the meantime, roll out a thin layer of classic egg pasta (1 egg for every 100 g of flour) and fill with the stuffing to taste.
- 4. Cook the ravioli in salted boiling water and arrange on a bed of *Pomì strained tomatoes*, remaining mozzarella, grated parmesan cheese, fresh basil and extra virgin olive oil.

For this recipe we used:

Strained Tomatoes 6,3 oz

