



# VEGETARIAN BASIL PESTO RAVIOLI

SERVES: 2 PEOPLE

INFORMATION

TIME: 15 MINUTES

## INSTRUCTIONS

1. Take one of the rolled sheets of dough and wash with olive oil using a pastry brush.
2. Combine 150g of ViveBio's Basil Pesto along with 170g of grated Parmesan cheese in a mixing bowl and mix well.
3. Using a ravioli cutter, begin to roll down the pasta sheets, length ways, ensuring each strip is approximately 6cm width.
4. Scoop small amount of the mixture and place onto the dough sheets, leaving a fair enough space between each.
5. Take your other sheet of dough and wash with olive oil and cut using the ravioli cutter into strips the same width as bottom sheet.

6. Place over the bottom sheets, ensuring that they are even.

## INGREDIENTS

- Rolled Sheets of Dough
- 200g of Parmesan Cheese
- Garden Peas



**ViveBio**  
200g of Basil Pesto

- Fresh Flat Leaf Parsley
- Fresh Thyme
- Fresh Basil
- Black Pepper
- Salt
- Olive Oil

## INSTRUCTIONS

7. Pinch the pasta to cover the small scoops of mixture and then cut into individual squares using the cutter.
8. Add the ravioli to a pan of boiling, lightly salted water and cook for approximately 6 minutes.
9. Two minutes in, add the garden peas - bring to boil before slightly lowering the heat.
8. Drain, then add the rest of ViveBio's Basil Pesto to the mix.
9. Plate up and serve with the leftover Parmesan Cheese, fresh herbs and seasoning to add depth to flavour and texture.