



Burrata Ravioli

Burrata Ravioli with Campari Tomato sauce



Makes 2 servings.

8-10 Burrata Ravioli (43330)
8-10 Campari Tomatoes
½ Onion
2 Cloves garlic
Fresh Basil
Olive Oil
Salt & Pepper
Parmesan Cheese

1. Prepare vegetables. Chop garlic, onion and basil roughly.
2. Concasse tomatoes (blanched, skin and seeds removed). Roughly chop.
3. Sautee onion and garlic in olive oil.
4. Add tomatoes and cook on medium-low heat for 10 minutes.
5. While sauce simmers, cook the Ravioli. Bring 4 quarts of water to a rolling boil, add Ravioli and cook until internal temperature reaches 165°F or approx. 5 ½-6 minutes.
6. Add fresh basil, salt and pepper to the sauce.
7. Plate ravioli and top with tomato sauce.
8. Top with more basil and fresh Parmesan cheese.



Chef's Notes

- Sauce can be made in advance.
- *Try using heirloom tomatoes or other exotic tomatoes to add color and complexity.*