



Burrata Ravioli

Layered Burrata Ravioli Caprese Salad



Makes 1 sharable app.

5-6 Burrata Ravioli (43330)
2-3 Roma Tomato
¼ Cup balsamic reduction
Bunch of Fresh basil
Extra Virgin Olive Oil
Cracked Black Pepper

1. Cook 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. Allow to cool, set aside.
2. Slice tomato in ¼" thick whole slices.
3. To plate, alternate layering of ravioli, tomato, basil. Repeat until you have used all the ravioli
4. Top with a drizzle of balsamic reduction and EVOO. Finish with cracked black pepper.



*****Chef's Notes*****

- *These can be made any size by doing more or less ravioli.*
- *These can also be made individual for small plates or hors d'oeuvres with 1 ravioli, 1 slice of tomato and 1 basil leaf.*
- *Try using heirloom tomatoes or other exotic tomatoes to add color and complexity.*