



Ravioli mushrooms and manouri cheese crumble

Ingredients

For the pasta

- 450g of flour
- 50g of semolina
- 1 tsp of water
- A pinch of salt
- 6 egg yolks
- 1 tsp of beetroot powder
- 2g of turmeric
- 1 tsp of cuttlefish ink

For the filling

- 500g of champignon & portobello mushrooms, finely chopped
- **1 tbsp of Truffle Paste (Art. 55127)**
- **1 tsp of Garlic Paste (Art. 55014)**
- **50g of Sun-dried Tomato Pesto (Art. 55654)**
- 100g of grated manouri cheese
- 1 average-sized onion
- A little extra virgin olive oil

For the sauce

- **500g Tomato Sauce Professional (Art. 55213)**
- 150ml of water
- 1 large onion
- 80g of celery, diced
- 80g of leek, diced
- 1 large carrot, diced
- 1 tbsp of cream
- 150g of manouri cheese
- Freshly ground pepper
- 1 sprig of fresh thyme
- A little extra virgin olive oil

Cooking instructions

Make the dough for the pasta, kneading all the ingredients together and then colouring with colourings of our choice. Allow to rest and open up as layers.

For the filling

1. Sauté the onion and garlic in a pan over a high heat with a little olive oil. Once the onion and garlic are soft, add the finely chopped mushrooms to sauté until the liquid has been absorbed. Remove from the heat, add the rest of the ingredients and stir.
2. Leave the filling aside to cool.

For the sauce

1. In a small pan sauté all the vegetables with a little olive oil, add the Tomato Sauce Professional, water and leave it until the vegetables are well cooked.
2. Empty the contents into the thermomix blender at a high speed so that the sauce becomes smooth.
3. Finally, add the cream and stir.
4. Season with salt and pepper.

For the manouri crumble

1. Place the grated manouri, the freshly ground pepper, the thyme in a bowl and mix.
2. Place the mixture in a desiccator and leave to dehydrate.

Fill one of the pasta leaves with the filling, closing it with the second leaf and cut with the biscuit cutter we prefer.

Boil the ravioli for 1 minute, butter may be added if desired.

Serve the ravioli on a plate with a generous helping of sauce and manouri crumble on top.