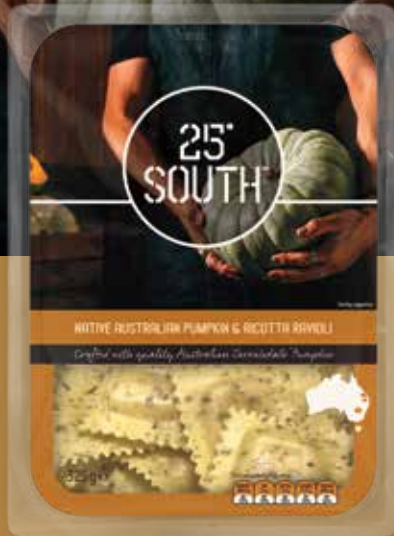


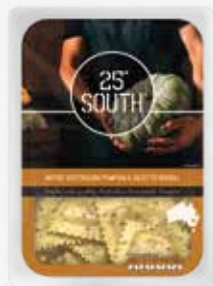
25°  
SOUTH™

WE BELIEVE IN QUALITY  
AUSTRALIAN INGREDIENTS



Native Australian  
Pumpkin & Ricotta Ravioli

# NATIVE PUMPKIN AND RICOTTA RAVIOLI WITH PORTABELLA MUSHROOM AND SAGE



Native Australian  
Pumpkin & Ricotta Ravioli

## Ingredients

One 325g packet of 25° South Native Australian Pumpkin & Ricotta Ravioli

40g butter and a good splash of extra virgin olive oil

200g Portabella mushrooms thickly sliced

16 Sage leaves

1 clove garlic, chopped

½ cup (20g) parmesan cheese, freshly grated

## Method

① Bring a large pot of water to boil and heat a large frypan.

② Place butter and olive oil into frying pan over medium heat, heat until melted, add mushrooms and sauté until softened and caramelized at the edges. Remove from pan and set aside.

③ Add a splash of olive oil to the fry pan, when warm, add sage leaves and a minute later add garlic, sauté for a further minute. Add sautéed mushrooms.

④ Meanwhile, cook ravioli in pot of boiling water for two minutes. Drain ravioli and add to frying pan along with parmesan cheese. Season well with salt and pepper and toss to coat in pan juices. Serve with extra parmesan cheese.

SERVES  
2

Serve with a glass of Mornington Peninsula Pinot Noir and a mixed leaf salad with a white wine vinegar and Dijon mustard vinaigrette.

