



## Caprese in raviolo



**Time:** 35 min.

**Difficulty:** Medium

### Ingredients (2 people)

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- Pomi Strained Tomatoes 750g 180 gr
- Basil to taste
- Extra virgin olive oil to taste
- Fresh egg pasta 200 gr
- Mozzarella 1
- Parmesan cheese 80 gr
- Salt and pepper to taste

**For this recipe we used:**



## Preparation

1. For the filling, blend 3/4 of the diced mozzarella, **Pomì Strained Tomatoes**, parmesan, extra virgin olive oil, salt and pepper.
2. Cook the mixture on a high flame with some extra virgin olive oil, garlic, salt and fresh basil.
3. In the meantime, roll out a thin layer of classic egg pasta (1 egg for every 100 g of flour) and fill with the stuffing to taste.
4. Cook the ravioli in salted boiling water and arrange on a bed of **Pomì Strained Tomatoes**, remaining mozzarella, grated parmesan cheese, fresh basil and extra virgin olive oil.