Caprese in raviolo

Preparation time: 35 min
Difficulty: Medium

Ingredients

- 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

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.

For this recipe we used:

Strained Tomatoes 180 gr