

SPINACH & RICOTTA RAVIOLO WITH ARRABIATA SAUCE

What's Included

Spinach & Ricotta Raviolo

Fresh tomato sugo

Capers

Kalamata olives

Parsley

Red chilli

Instructions:

- Defrost sugo and pour contents in a heated pot. Toss in the olives, capers, parsley and chilli mixture. Simmer for approx. 5 minutes until heated through. Season to taste.
- 2. Cook raviolo according to package instructions.
- 3. Once the raviolo and sugo are cooked, serve by pouring sugo over the ravioli.

LINGUINE CARBONARA

What's Included

Linguine 2 Eggs (only yolk is required)

Kaiserfleisch bacon Roast garlic butter

Parmesan Olive oil

Parsley

Instructions:

- Heat oil in fry pan, add bacon and cook on low heat until bacon has caramelised.
- 2. Discard fat from pan and add in butter and parsley. Remove from heat and add into mixing bowl.
- Heat the linguini in boiling water. Strain and add to mixing bowl of butter, parsley and bacon.
- 4. Whilst linguine is hot, stir in egg yolks and parmesan. Season with salt and pepper.

