

Three Cheese Ravioli with Pancetta and Broccoli



Recipe courtesy of 25 Degree South

Ingredients

325 g packet of 25° South Victorian Three Cheese Ravioli
200 g pancetta or speck, cut into lardons (thick matchsticks)
2 cloves garlic, chopped
250 g broccoli cut into small florets
20 g parmesan cheese, freshly grated
A splash of Australian Chardonnay
1/2 cup cream

Method:

1. Bring a large pan of water to boil and heat a large frypan.
2. Add pancetta to hot frypan and sauté until caramelised at the edges. Reduce heat and add

garlic, cook for 30 seconds until tender. Add wine and a minute later add cream. Simmer to reduce and thicken. Season to taste with salt and a very generous amount of freshly cracked black pepper.

3. Meanwhile, add ravioli to boiling water and cook for two minutes. Add broccoli for the last minute of cooking time.
4. Drain ravioli and broccoli and add to frypan along with parmesan cheese. Toss to coat with the sauce. Serve with an extra flourish of cracked black pepper.