

RANA

LIVE LIFE GENEROUSLY

EXPERIENCE THE FINEST ITALIAN
JOURNEY THROUGH OUR PASTA





PECORINO AND PEPPER TORTELLINI WITH ZUCCHINI AND ZUCCHINI FLOWER



INGREDIENTS

1 pack Rana Italian Tour Pecorino Romano and Black Pepper Tortellini | 1 tbsp olive oil | 1 clove garlic finely chopped | 100g zucchini, cut in small pieces | 20g zucchini flowers | 30g Pecorino Romano cheese, grated | 1 tsp of orange and lemon zest | Salt and pepper | 1 rosemary twig

PREPARATION

1. Heat olive oil in saucepan over medium heat. Add finely chopped garlic, stirring until fragrant. Add zucchini and the zucchini flowers. Season with salt & pepper.
2. Bring pot of water to boil, add salt and cook tortellini according to pack instructions.
3. Drain and add tortellini to the saucepan and stir gently.
4. Add orange, lemon zests and rosemary. Top with freshly grated Pecorino cheese.



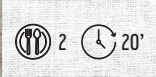
PECORINO AND PEPPER RAVIOLI WITH CARBONARA SAUCE AND CRISPY BACON

INGREDIENTS

1 pack Rana Italian Tour Pecorino Romano and Black Pepper Tortellini | 30g bacon | 2 whole eggs | 1 egg yolk | 60g Pecorino Romano cheese, grated | Salt and pepper

PREPARATION

1. Preheat oven to 170 degrees. Line a baking tray with baking paper and add bacon to tray. Bake until crispy. Once bacon is cooled break half into crumbs.
2. Bring pot of water to boil, add salt and cook tortellini according to pack instructions.
3. For the sauce: In a bowl, beat eggs and egg yolk with pecorino cheese, season. Add cooking water from the tortellini to get a sauce consistency.
4. Drain cooked tortellini and return to pot and slowly add in carbonara sauce, stirring.
5. Add crumbled bacon.
6. Serve immediately with whole slices of bacon to garnish.





BURRATA AND ARRABBIATA RAVIOLI WITH BROCCOLI LEAVES



INGREDIENTS

1 pack Rana Italian Tour Burrata and Arrabbiata Ravioli | 60g cherry tomatoes | 100g broccoli leaves, cut into pieces | 30g olives, cut into small pieces | 1 clove garlic | Olive oil | 1 tsp chopped thyme | 1 onion, finely chopped

PREPARATION

Preheat oven to 170 degrees.

1. Place tomatoes, broccoli leaves, garlic and onions onto baking tray. Season with olive oil, salt & pepper and thyme. Bake in the oven for 40 minutes.
2. Bring pot of water to boil, add salt and cook ravioli according to pack instructions.
3. Drain ravioli and stir into vegetables, add some olive oil.
4. Serve with olives.



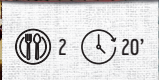
BURRATA AND ARRABBIATA RAVIOLI WITH ARRABBIATA SAUCE

INGREDIENTS

1 pack Rana Italian Tour Burrata and Arrabbiata Ravioli | 300g Passata | 1 Garlic clove, minced | 1 Tbsp Olive oil | 1 tsp crushed red chili flakes | 20g hard bread, crumbled | 50g Eggplant, cut in cubes

PREPARATION

1. To make arrabbiata sauce; Heat olive oil in a saucepan over medium heat. Add garlic, chili flakes and some passata. Set aside.
2. Fry eggplant in a pan with extra oil, once golden put on a plate with paper towel to remove excess oil.
3. Heat oil in a pan, add some of the crumbled bread, once golden remove from heat.
4. Bring pot of water to boil, add salt and cook ravioli according to pack instructions.
5. Drain pasta, return to pot and add arrabbiata sauce and fried eggplant, carefully stirring.
6. Serve and top with breadcrumbs.





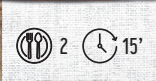
MUSHROOM AND TRUFFLE RAVIOLI WITH GRUYERE CHEESE SAUCE

INGREDIENTS

1 pack Rana Italian Tour, Mushroom and White Truffle Ravioli | 40g Gruyere Cheese | 40g Milk | 100g red onion, sliced | 10g balsamic vinegar | 10g hazelnuts | 60g sausage | 5g sugar | Olive oil | Salt

PREPARATION

1. First prepare the sauce: In a saucepan, warm the milk, then add the Gruyere cheese and stir until smooth.
2. In a pan, roast the sausage breaking it with a fork and set aside to cool on a paper towel to remove excess fat.
3. Heat olive oil in saucepan, add onion, salt, sugar and balsamic vinegar until caramelized. Set aside.
4. Toast hazelnuts in the oven at 140 degrees for 10 minutes.
5. Cook the ravioli in salted boiling water according to pack instructions, drain carefully and add to the cheese sauce.
6. Serve and top with caramelized onion, sausage pieces and toasted hazelnuts.





GORGONZOLA AND WALNUT RAVIOLI WITH MASCARPONE SAUCE



INGREDIENTS

1 pack Rana Italian Tour, Gorgonzola and Walnut Ravioli | 60g bacon cut in small strips | 10 sage leaves | 15g cream | 60g mascarpone cheese | Salt to season | 1-2 Tsp canola or vegetable oil

PREPARATION

1. Cut bacon in small strips and cook in a pan on medium heat until golden and crispy. Set aside on paper towels to drain excess fat.
2. In a pan on low heat, add mascarpone cheese, cream and some salt – stir until you achieve a smooth sauce consistency.
3. Fry sage leaves in oil, until fragrant.
4. Bring pot of water to boil, add salt and cook ravioli according to pack instructions.
5. Spoon some sauce on a plate, add ravioli and top with more sauce.
6. Finish with bacon and fried sage on top and serve.



MUSHROOM AND TRUFFLE RAVIOLI WITH PUMPKIN SAUCE

INGREDIENTS

1 pack Rana Italian Tour, Mushroom and White Truffle Ravioli | 90g white onion, sliced | 1 pumpkin, half for sauce and half for roasting | 500g vegetable stock | Pumpkin seeds (roasted) | 2 Garlic Cloves | Olive Oil | Salt & Pepper | 1 sprig Rosemary | 1 sprig Thyme



PREPARATION

1. For the sauce: Place the onion and 1/2 the pumpkin (chopped pieces) in a pan, sprinkle with olive oil and roast for 5mins at 180 degrees.
2. Add vegetable stock (or water), salt and pepper, and cook until the pumpkin is soft.
3. Once soft blend everything together until smooth, adding water if needed.
4. Cut the remaining pumpkin into slices, place on a baking tray and add some olive oil, salt, garlic cloves and rosemary.
5. Bake in oven at 180degrees for 15min.
6. Cook the ravioli in salted boiling water according to pack directions. Drain carefully and add ravioli to the pumpkin sauce.
7. Serve ravioli and add pumpkin and pumpkin seeds on side of plate.



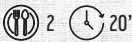
GORGONZOLA AND WALNUT RAVIOLI WITH PARMESAN CHEESE SAUCE

INGREDIENTS

1 pack Rana Italian Tour, Gorgonzola and Walnut Ravioli | 40g Parmesan Cheese | 40g milk | Garlic, finely chopped | 1 Tbsp Olive Oil | 70g mushrooms, cut in pieces | 40g Gorgonzola cheese – crumbed | 10g butter | Oregano | Salt

PREPARATION

1. Heat olive oil and butter in a saucepan over medium heat. Add garlic, mushrooms and some salt. Allow them to soften.
2. For the sauce: Gently warm milk, slowly add Parmesan Cheese whilst stirring until smooth.
3. Bring pot of water to boil, add salt and cook ravioli according to pack instructions.
4. Gently add the cooked and drained Ravioli to the sauce, add the garlic and mushrooms gently stirring.
5. Serve with Gorgonzola Cheese broken into crumbs and a sprinkle of oregano.





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