

## Sauces for the Ravioli

### Cream Sauce

3 dl Cream  
50 g Butter  
75 g Parmesan  
Pepper, Nutmeg

Heat the cream, cook for 5 minutes, add the spices and pour over the ravioli

### Gorgonzola Sauce

3 dl Cream  
150 g Gorgonzola  
2 Tsp Parmesan  
Pepper, Salt

Heat the cream, add the gorgonzola, mix well, add the parmesan, pepper and salt

### Arrabbiata

2 Tsp Olive oil  
1 onion, finely chopped  
2 Gloves garlic chopped  
1 Chilli  
1 tin Pelati  
1 bunch Parsley chopped  
Little Oregano chopped

Heat the oil, fry the onion, garlic and chilli, add the tomatoes and cook for 10 min. Add the parsley and the oregano, season the sauce

## Ravioli Fillings

### Ravioli with ricotta and spinach

300 g Spinach  
200 g Ricotta  
100 g Parmesan  
1 pressed Glove of garlic  
Salt, Pepper

Mix together

### Ravioli with Smoked Salmon

200 g Ricotta  
100 g smoked Salmon  
2 Tablespoon Milk  
Pepper, Salt

Mix together

### Ravioli with mushrooms

350 g Mushrooms  
1 pressed glove of garlic  
1 bunch Parsley  
2 Tsp Bread crumb  
2 Tsp Parmesan  
2 – 4 Tsp Ricotta  
Salt, Pepper

Fry mushrooms until the water has evaporated, add parsley and garlic, mash, add the rest of the ingredients