



# Cauliflower & broccoli ravioli with creamy four cheese sauce

SERVES 8 | PREP TIME 25 mins | COOKING TIME 15 mins

|   |   |
|---|---|
| 6 shallots, finely diced                      | 300ml chicken stock                     |
| 3 garlic cloves, crushed                      | 800g pasta dough                        |
| 1.5 cauliflower, chopped                      | 150g <b>Perfect Italiano Mozzarella</b> |
| 1.5 broccoli, chopped                         | 80g <b>Perfect Italiano Romano</b>      |
| 50g clarified <b>Western Star Butter</b>      | 80g <b>Perfect Italiano Parmesan</b>    |
| 400g <b>Perfect Italiano Ricotta</b>          | 60g <b>Mainland Blue Cheese</b>         |
| 600ml <b>Anchor Extra Yield Cooking Cream</b> |   |

Prepare the farce for ravioli by sautéing the shallots, garlic, cauliflower and 2/3 broccoli in clarified **Western Star Butter** for 5-6 minutes, until it begins to lightly soften. Add **Perfect Italiano Ricotta**, 100mls of **Anchor Extra Yield Cooking Cream**, 50mls of stock, and bring to a simmer. Remove from the heat and blitz in a food processor until almost smooth, with a little chunk. Check for seasoning.

Roll out pasta and place a spoonful of broccoli cauliflower mix onto the pasta sheet. Top with another sheet of pasta to make raviolis. Blanch in salted boiling water and refresh in ice water. Pat dry and keep chilled until needed.

To make sauce place stock and remaining broccoli in pot and reduce stock by 1/3. Add **Anchor Extra Yield Cooking Cream** and **Perfect Italiano Mozzarella** and bring to the boil before removing from the heat immediately. Stir in **Perfect Italiano Romano**, **Parmesan** and **Mainland Blue Cheese**.

Refresh ravioli in boiling water, place directly onto plate and top with 4 cheese sauce. For added variation, colour and appeal, place dish under the salamander or grill for 60 seconds to gratinate.



**Anchor**