

Crispy ravioli alla napoletana

Total time **25 mins** 15 mins preparation time 10 mins cooking time

Nutritional facts (per portion):
3,114 kJ / 747 kcal

Fat: **41.2 g** Protein: **24.3 g**
Carbohydrates: **64.8 g**

INGREDIENTS

2 portion(s)

For the napoletana sauce:

- 1** small onion
- 1** garlic clove
- 1 tbsp** Kikkoman Toasted Sesame Oil
- 1 tbsp** tomato purée
- 1 tsp** brown sugar
- 300 g** passata
- 2 tbsp** Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
- 1 tsp** Italian herbs, dried
- A few basil leaves
- 3 pinch** of black pepper, freshly ground

For the ravioli:

- 250 g** fresh filled pasta, e.g. ravioli or cappelletti
- 3 tbsp** Kikkoman Panko - Japanese style crispy bread crumbs
- 1** garlic clove, chopped
- 4 tbsp** Kikkoman Toasted Sesame Oil
- A few basil leaves
- 40 g** Parmesan, grated

PREPARATION

Step 1

1 small onion - **1** garlic clove - **1 tbsp** Kikkoman Toasted Sesame Oil - **1 tbsp** tomato purée - **1 tsp** brown sugar - **300 g** passata - **2 tbsp** Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour - **1 tsp** Italian herbs, dried - A few basil leaves - **3 pinch** of black pepper, freshly ground

For the sauce, finely chop the onion and garlic. Heat the Kikkoman Sesame Oil in a saucepan and sauté the onion and garlic. Add the tomato purée and fry briefly. Sprinkle with the sugar and allow to caramelise lightly. Add the passata, Kikkoman Ramen Soup Base and herbs, bring to the boil and simmer for about 5 min. Finish the sauce with the basil and season with the pepper.

Step 2

250 g fresh filled pasta, e.g. ravioli or cappelletti - **3 tbsp** Kikkoman Panko - Japanese style crispy bread crumbs **1** garlic clove, chopped - **4 tbsp** Kikkoman Toasted Sesame Oil

Cook the ravioli according to packet instructions. Heat the Kikkoman Sesame Oil in a frying pan and toast the Kikkoman Panko with the chopped garlic for 2–3 min.

Step 3

A few basil leaves - **40 g** Parmesan, grated

Arrange the ravioli and sauce on plates, garnish with the toasted panko, basil and Parmesan and serve.