KIKKOMAN

# Porcini mushroom ravioli

Total time **20 mins** **20 mins** preparation time

Nutritional facts (per portion):
**1,744 kJ / 417 kcal**

Fat: **27.5 g** Protein: **10.8 g**
Carbohydrates: **31.2 g**

## INGREDIENTS

**4 portion(s)**

| | |
|---|---|
| **300 g** | ready-made pasta dough |
| **500 g** | mushrooms |
| **2** | onions |
| **1** | garlic clove |
| **100 g** | butter |
| **1 tsp** | porcini powder |
| **1 pinch** | sugar |
| **2 tbsp** | Kikkoman Naturally Brewed Soy Sauce |
| **3** | sprigs of parsley |
| **1** | egg yolk |
| **2** | sprigs of thyme |
| **25 g** | Amaretti biscuits, crushed into crumbs |

## PREPARATION

### Step 1

Finely chop the mushrooms. Peel and finely dice the onions and garlic.

### Step 2

Sauté all the ingredients in butter with 2 thyme sprigs, and season with porcini powder, sugar and Kikkoman Soy Sauce.
Reduce the heat and simmer until a compact mass has formed. Place this mixture into a bowl.

### Step 3

Rinse and dry the parsley, then chop and fold this into the mixture.

### Step 4

Roll out the pasta dough and cut out circles using a coffee mug. Brush the cut out pasta dough with egg yolk, fill with the mixture, fold in and press down firmly.

### Step 5

Before serving, cook the ravioli in boiling water for 3-4 minutes, then drain and toss in a little butter with the amaretti crumbs.