



Black Truffle
HARVEST

Premium Fresh Black Truffle grown naturally in Australia

Ravioli with Truffle and Walnut Cream Sauce

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Ravioli with Truffle and Walnut Cream Sauce

Serves 4 (as an entree)

Ingredients

500g of your favourite ravioli
4 cloves finely sliced garlic
3 tablespoons of unsalted butter
1/3 cup double thick cream
20g fresh black truffle
1/4 cup walnuts, fragmented in the food processor
2/3 cup whole toasted walnuts
80g Grana Padano or parmigiano finely grated
salt and pepper to taste

Preparation Method

Boil salted water for the ravioli. Finely chop 15g truffle.
Over medium heat, lightly sauté the sliced garlic in butter until golden brown.
Add all the walnuts – both the fragmented and the whole toasted.
Allow the walnuts to warm and absorb a bit of the butter (another 30-45 seconds).
Add the cream and then the finely chopped truffle along with a pinch of salt and pepper and stir. Reduce the cream a little so it thickens and then add your cooked ravioli to the sauce.
Turn off the heat, toss ravioli so they are covered in sauce and plate up.
Make sure to evenly distribute some whole walnuts on each plate.
Top each dish with grated grana padano or parmigiano and serve.
Shave the remaining truffle over the dish at the table to experience the full truffle aromatics.