



## Peppered Beef Ravioli in Rosemary Gravy

### Ingredients

- 1 g For the fresh pasta dough:
- 2 cups All purpose flour
- 1 tsp salt
- 2 Mediums Eggs, slightly beaten
- 1 tbsp Olive oil
- 1 g For the ravioli filling:
- 4 cups Hot Water
- 2 cubes MAGGI® Chicken Bouillon
- 0.5 tsp Ground cinnamon
- 200 g Beef chuck cut into cubes
- 2 pieces bay leaves
- 0.5 cup Cottage cheese
- 1 Medium orange bell pepper, de-seeded and finely chopped
- 1 g For the sauce:
- 2 tbsp Butter
- 2 tbsp All purpose flour
- 1 Medium Leeks, chopped
- 1 cup Mushroom, cut into slices
- 3 Cloves Garlic, finely chopped
- 1 tbsp Tomato Paste
- 0.5 tsp Ground all spice
- 1 tsp Dried Rosemary

### Instruction

1. To prepare ravioli pasta: combine flour and salt in a mixing bowl. Stir in the eggs and olive oil and knead until smooth and stretchy. Alternatively, use a kitchen mixer designed for preparing dough with the dough attachment.
2. Place dough in a plastic bag and place in the fridge to chill for 30 mins.
3. To prepare the filling: in a medium saucepan, add hot water, MAGGI® Chicken Bouillon, cinnamon powder, beef cubes and bay leaves and allow to simmer on medium heat until the beef is fork tender, for about 45 mins.
4. Drain the beef and set aside. Discard the bay leaves and reserve the broth (about 2 cups) for later. Once slightly cooled, shred the beef to small pieces.
5. Mix shredded beef, cottage cheese and bell pepper together and set aside.
6. To prepare rosemary gravy: melt butter in a large saucepan over medium heat. Add flour and leeks and sauté for 2-3 mins until the leeks are soft and slightly golden.
7. Add garlic, tomato paste, all-spice, and rosemary. Whisk in the reserved broth and cook for 3-5 mins until the sauce becomes slightly thick. Add chopped mushrooms and simmer on low heat to keep the sauce warm.
8. To assemble raviolis, divide the fresh pasta dough into 2 equal pieces. Using a pasta roller, or a rolling pin, flatten each piece of dough to a 1-2 mm thickness on a well-floured surface. Cut the flat dough into 5 cm x 5 cm square pieces.
9. Place 1/2 tablespoon of the filling in the center of the cut dough. Brush the four edges with beaten eggs. Place another square piece of dough on top. Using a fork,

press on the four edges to seal the ravioli. Repeat for the remaining filling and dough.

10. Bring 8 cups of water to boil. Drop 10-12 raviolis in at a time and cook until they float to the surface. Remove and place over the sauce in the saucepan, simmering on low heat to keep warm.

11. Once all the raviolis are cooked, transfer the raviolis and sauce onto a large platter and serve.

#### Nutrition

60 Minutes

Carbohydrates	27.39 g
Energy	231.82 kcal
Fats	8.69 g
Protein	13.45 g

8 Servings