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.