



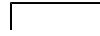
Julie Zyromski

Ravioli, cream and rapini soup meal

Portions: 8

Preparation: 25 minutes

Cooking time: 45 minutes

 8



Ingredients

200 g spicy pancetta diced
4 garlic cloves, finely chopped
1 onion, finely diced
1 tbsp (15 ml) extra-virgin olive oil
1 1/4 cup (310 ml) dry white wine
4 bouquets fresh thyme
One can (540 ml) of white beans, rinsed and drained
6 cups (1,5L) chicken broth
476 ml 15% cooking cream
600 g mini cheese-stuffed ravioli
1 bunch rapini trimmed and coarsely chopped
zest of 1 lemon

Steps

1. In a large casserole, heat the olive oil under low heat and sauté the pancetta, onion and garlic until onions are tender, this could take up to 15 minutes.
2. Increase heat and deglaze with white wine, allowing the wine to reduce by half.
3. Add thyme, beans and chicken broth. Bring to a boil and allow to cook for 10 to 15 minutes.
4. Reduce heat and add the cream and ravioli. Simmer gently for the pasta to cook.
5. 2 to 3 minutes before serving, add rapini and lemon zest. Serve immediately!