



Restaurant Quality At Home

Grand
ITALIAN
TUSCAN
FINEST™



ROAST DUCK RAVIOLI & VODKA TOMATO SAUCE

With Burrata, and Lemon



Serves
2



Preparation Time
10 Minutes



Cooking Time
12 Minutes

Ingredients

- 350g Grand Italian Tuscan Finest Roast Duck Ravioli
- 250g Grand Italian Tuscan Finest Vodka Tomato Pasta Sauce
- Zest of half a lemon
- 1 ball of burrata cheese (or fresh mozzarella)

Directions

- Cook the ravioli according to the package directions.
- Meanwhile, in a large skillet add the Vodka Tomato Pasta Sauce, gently heat until sauce starts to simmer.
- Add cooked pasta, lemon zest, and tear up the burrata into bite size pieces over the top, reserving some pieces for garnishing.
- Gently toss until everything is heated through. Season with salt and pepper.
- Serve immediately, and garnish with remaining burrata pieces.



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