



## Vegetable Ravioli in a Homemade Tomato Sauce

Ingredient	10 Portions	50 Portions	100 Portions
Raviolini ratatouille	250g	1.25kg	2.5kg
FFT Tomato Sauce	As needed	As needed	As needed

### Key Points

This recipe would be suit being served with peppery rocket leaf or a mixed salad.

### Method

1. Prepare Enough FFT tomato sauce for your needs
2. Half fill a pan with water and bring to the boil
3. Cook raviolini until core temperature reaches 75c this should take between 6-7 mins
4. Drain and mix with hot tomato sauce and serve immediately

**Allergens** Wheat, Celery, Mustard, Soya