

Easy & delicious  
**TOMATO RAVIOLI**  
with gelatin leaf powder INSTAGEL®

1 leaf = 4 g  
INSTAGEL®



**PB LEINER**

The Clear Solution

Ravioli are traditional food in Italian cuisine. Usually prepared with a tomato sauce, ravioli are a delicious meal especially if made from scratch. Using INSTAGEL® offers plenty of benefits in this recipe, both for the sauce preparation and keeping the pasta fresh.

#### INGREDIENTS FOR THE PASTA DOUGH

- Wheat Flour 300 g
- Wheat Semolina 150 g
- Eggs 2
- Water, Salt q.s.

#### INGREDIENTS FOR TOMATO SAUCE

- INSTAGEL® 12 g
- Strained tomatoes 360 g
- Salt, pepper, spices and herbs q.s
- A few drops of olive oil

#### METHOD OF PREPARATION - RAVIOLI

- Mix and knead all the ingredients to prepare a homogenous dough
- Leave the dough to cool for 3-4 hours in a fridge
- Use a noodle machine or a rolling pin to prepare thin pasta sheets
- Use the ravioli forms to prepare the pasta

#### METHOD OF PREPARATION – RAVIOLI WITH TOMATO SAUCE

- Mix INSTAGEL® into the strained tomatoes, while stirring with a hand-whisk for 1 - 2 minutes.
- Add the seasonings and oil and mix through.
- Place the sauce in refrigerator for 2 hours.
- Now, the pasta can be filled!

#### SUGGESTIONS

You can use also fresh or roasted tomatoes for the sauce. If so, remove the skin and the seeds and mix the tomatoes with INSTAGEL®, salt, pepper and spices. The best way to serve the pasta is with parmesan cheese, olive oil and basil.

#### ABOUT INSTAGEL® IN THIS RECIPE

INSTAGEL® helps to prepare this tomato sauce in a cold way and keeps all ingredients fresh, as no heating is required. The jellified sauce has the perfect structure for filling the pasta. Moreover, ravioli will not soften as INSTAGEL® protects the dough. After cooking the ravioli, the sauce inside will be liquid and perfect to enjoy!