

Meaty Ravioli with Herb Butter Sauce



Making your own ravioli, even if you don't actually make the pasta yourself, is fun and very therapeutic. I made generous half moon shapes and allowed about 5 per person. Oh, and don't forget to grate some quality parmesan over the top for an extra boost. "Buon appetito" as they say in Italy.

Ingredients

Fresh Herb Butter

In small bowl, blend 1/2 cup softened butter or margarine and 1 teaspoon each of chopped fresh basil, thyme and parsley (or any of your favourite fresh herbs).

Meat Filling for Ravioli

- ♦ 350g round steak mince
- ♦ 100g pork mince
- ♦ 2 eggs - beaten
- ♦ A handful of fresh parsley, chopped
- ♦ 8 garlic cloves, crushed
- ♦ 1 cup grated pecorino cheese
- ♦ 2 cups fine bread crumbs

To Cook

Lightly brown the beef and pork mince in a pan and drain off any fat after cooking. Allow it to cool and then add the parsley, chopped garlic, cheese, bread crumbs, and beaten eggs. Stir and mix well and cook over a medium heat for 6 minutes. (Use a generously filled teaspoon of filling for each ravioli parcel.)