Ravioli with soft yolks



Ingredients

4

- 400 g ricotta cheese
- 100 g butter
- 50 g Bresc premium basil pesto
- 10 leaves sage
- 8 lasagne sheets
- 4 egg yolks
- 1 tomato

Preparation method

Cook the sheets of lasagne. Mix the ricotta cheese with the pesto. Remove the skin from the tomato and cut brunoise. Place four sheets of lasagne on a plate and spoon the ricotta onto it. Make a dip in the centre of the ricotta and place a yolk in it. Cut out circles from the other four sheets of lasagne of place them on the ricotta. Clarify the butter; chop six sage leaves and add them to the butter. Fry four sage leaves. Cover the plates of ravioli and steam them for 4 minutes in a steamer. Pour the sage butter over the ravioli and garnish with the diced tomatoes and fried sage.