



Potato and Mint Ravioli Filling

INGREDIENTS

- 250g of potatoes
- 250g sweet potato
- 2 garlic cloves
- 50g parmesan/ pecorino, grated
- 1 mint sprig
- 2 egg yolks
- Salt & pepper to taste



Serves: 4



Prep Time: 15 min



Cooking Time: 30-40 min

METHOD

1. Roast garlic and all potatoes whole (poke some holes in the potatoes to release moisture while cooking), until cooked through (garlic will cook quicker).
2. Then peel and mash them with the garlic
3. Allow to cool slightly. Then add the grated cheese, chopped mint, egg yolks and season with salt and pepper. Mix until just combined.
4. Mix is ready to fill the pasta.



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