

Buffalo Mozzarella Girasole

Servings: 4

INGREDIENTS

- 1 ½ gal water
- 20 ea Chef's Line™ buffalo mozzarella girasole
- 2 c heavy cream
- 1 c pesto
- 4 T Rykoff Sexton™ piquillo pepper and artichoke tapenade
- ½ c Roseli® Parmesan cheese

PREPARATION

Simmer the raviolis in water until done, about 10 minutes. Bring cream to a boil, add pesto and simmer 10 min to thicken. Place 6 raviolis on each of 4 plates, Top with pesto cream. Top with 1 T of tapenade. Garnish with Parmesan cheese.

