



# Cooking with Jax Hamilton

## Mushroom, Walnut & Feta Ravioloni w. White Truffle, Parmesan & Mascarpone Sauce

This recipe proves, you don't need a silver fork to eat amazing restaurant quality food, from pot to plate in a matter of minutes - divine.

Prep time: 5 min  
Cook time: 10 Min  
Serves: 4

### Ingredients

400g Pasta Vera Mushroom Walnut & Feta Ravioloni  
2 tbsp truffle (black, white or both) oil  
1 tbsp butter  
¼ cup fresh soft thyme leaves  
250g mascarpone  
1 tbsp hot pasta water  
¼ cup parmesan, grated  
Handful dressed rocket leaves

### Method

Fill a saucepan with water, season generously with salt, bring to a rolling boil, then drop your ravioloni in.

In a large, non-stick frying pan add the truffle oil, butter and thyme leaves, sauté gently until soft and fragrant.

NOTE : keep 1 tbsp pasta water before draining.

Drain ravioloni well, keep warm.

Add the mascarpone, and pasta water to the pan. Whisk to make a sauce.

Tumble in the ravioloni, mix well. Sprinkle in the parmesan, taste and season - plenty of fresh black pepper.

Serve : garnished with a handful of rocket leaves, dressed in a squeeze of lemon juice and a drizzle of truffle oil.

Jax Says : there are no words really for how divine this dish is. The truffle and mushroom are pasta royalty. All you need are a set of brand new royals, Harry and Meghan and you're good to go!

