



Cooking with Jax Hamilton

Vegan Roasted Mushroom Ravioli with Vegan Basil Pesto & Cashew Cream

Treat yourself to this dish and gather all the wow, without all the work. And its plant based my friends. On trend and on your plates in minutes.

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

Ingredients

½ cup unsalted cashew nuts
1 small clove garlic
½ cup boiled water
400g Pasta Vera Vegan Roasted Mushroom Ravioli
200g Pasta Vera Plant Based Basil Pesto
Salt and freshly ground black pepper
Fresh basil leaves for garnish



Method

Cook the ravioli as directed on the packet. Don't forget to add plenty of salt to the pot.

Pop the cashews, garlic and water in a Nutribullet cup or if using a hand whizz, a bowl. Soak for 5 minutes.

Drain, return to the bullet or bowl, add 1 cup of boiled water and blend until you have a smooth paste. Keep adding water, a little at a time, until you have a velvet pouring consistency. Taste and season. Keep warm until ready to use.

Drain your pasta, add the pesto and as much cream as you like, keeping little to garnish. Stir well.

Serve : Divide into bowls, drizzle with remaining cream and sprinkle with basil leaves.

Jax Says : For a more robust sauce, add 1 tbsp nutritional yeast and a pinch of chilli.