

# RAVIOLI STUFFED WITH SAUSAGE AND SOBRASSADA WITH MUSHROOM SAUCE



Preparation time: 45

Cooking time: 45

## Preparation

1. First make the fresh pasta: break an egg into a bowl and add the flour little by little, stirring until you have a solid, flexible dough. Make a ball and leave it wrapped in cling film in the fridge.
2. Clean the mushrooms, cut the sausages and remove the skin.
3. Put a little oil in a frying pan and add the sausages and some pieces of sobrassada over a low heat for about 10 minutes (this will be finished later with the pasta).
4. In another frying pan add a little oil, leek and onion cut into small pieces and then the chopped mushrooms, add salt, black pepper and paprika.
5. Take the dough out of the fridge and roll it out in flour until it is as thin as possible.
6. Cut the pasta dough into strips and then into squares. Fill with the sausage mixture and seal with a little water. Fold the pasta dough in half and seal.
7. Next, put the ravioli (a small quantity) into a pot of boiling water and leave for just 2

minutes.

8. To make the sauce, puree the mushrooms, leek and onion and add vegetable stock if desired.

Ingredients used in this recipe: 1 egg and flour (fresh pasta), 3 sausages, 2 slices of sobrassada (stuffing), 1 leek, 2 spring onions, 12 mushrooms, pepper, black pepper, oil and salt.