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## RAVIOLINI IN BRODO



PREP.....0:10  
COOK.....4:00  
INGREDIENTS.....6  
DIFFICULTY.....EASY  
SERVINGS.....4

### INGREDIENTS

**500g** Angelo's meat filled Raviolini

**2 liters** good quality chicken stock,  
preferable home made with an  
organic chicken

**Grated** parmesan

½ cup picked parsley

#### Chicken Stock (Brodo)

**1.5kg** Organic Chicken

**1** large onion

**3** carrots

**3** celery sticks, leave removed

**1** bay leaf

Salt taste

### METHOD

#### Brodo

**Place** all ingredients in a large stock pot and fill with water to cover. Bring to the boil, reduce heat to medium low and simmer half covered for 3 to 4 hours. Remove the chicken and vegetables and strain the stock through a fine sieve.

**Allow to cool** until your are ready to make Raviolini in Brodo. If you have made surplus stock remove the fat from the surface and freeze immediately.

*The cooked chicken and vegetables can be used in minestrone, salads or sandwiches.*

#### The Dish

**Bring** 2 litres of chicken stock to a simmer, pour in Angelo's meat filled Raviolini and cook in the stock for 15 – 20 minutes. Adjust seasoning if necessary. Ladle the Raviolini and broth into bowls, top with freshly grated parmesan and sprinkle with picked parsley.



**Angelo's**  
Fresh Pasta Products  
SINCE 1968