

## 叉燒意大利雲吞配青醬 - BBQ Pork Ravioli with Pesto Sauce

2~3 人用 (servings)

### 材料 Ingredients

叉燒意大利雲吞		BBQ Pork Ravioli	
極上燒臘系列 - 叉燒	½ 杯	Premium BBQ Product – BBQ Pork	½ cup
雲吞皮	24 片	Shanghai Wonton Wrapper	24 pcs
水牛芝士碎	½ 杯	Mozzarella cheese, shredded	½ cup
粟粉水		Cornstarch water	
青醬 / 羅勒醬		Pesto sauce	
羅勒葉, 切碎	1 杯	Basil leaves, chopped	1 cup
橄欖油	1 杯	Olive oil	1 cup
芫茜	½ 杯	Coriander leaves	½ cup
松子	¼ 杯	Pine nuts	¼ cup
鹽與胡椒粉	調味	Salt and pepper,	seasoning
帕馬森芝士		Parmesan cheese	

### 步驟 Directions

1. 將叉燒肉切碎，與水牛芝士碎拌勻。
2. 雲吞皮正中擺上½茶匙的叉燒芝士餡後，將雲吞皮四週沾上粟粉水後，擺上另一片雲吞皮封實。
3. 重複已上步驟直到完成 12 粒意大利雲吞備用。
4. 將青醬汁所有材料放入食物料理機或攪拌機內，攪拌至醬汁濃稠均勻，加上鹽與胡椒粉調味。
5. 在大鍋那將水煮滾後加入意大利雲吞煮 2-3 分鐘或煮熟，撈起放入盤中。
6. 淋上自製青醬與數滴橄欖油，在灑上帕馬森芝士即可馬上食用

1. Finely chop the BBQ pork, then mix with the cheese
2. Place ½ tsp each of diced BBQ pork mixture over the centre of a piece of wonton wrapper, place another piece of wrapper over and seal the seam side with cornstarch water tightly
3. Repeat step 1 to make 12 pieces of ravioli, set aside
4. Place the pesto sauce ingredients into a food processor/blender, process into pesto sauce until smooth and thick; season with salt and pepper
5. Bring a large pot of water to a full boil, add in ravioli and cook for 2 - 3 minutes or until cooked, transfer cooked ravioli serving plate.
6. Pour pesto sauce over ravioli, drizzle with a few drop of olive oil, sprinkle with parmesan cheese, serve immediately