

Enjoy your
DiBuono Handmade Ravioli!

Keep frozen until ready to cook.

Cooking instructions:

- ☑ Place frozen ravioli, one by one, into a large pot of boiling water.
- ☑ Gently swirl water to ensure that ravioli don't stick to the bottom, or to each other.
- ☑ Cook at a gentle simmer for 8-10 minutes. Avoid a fast boil.
- ☑ Shut off heat, remove each ravioli gently with a slotted spoon, and shake off excess water.

Chef Scott Sanfilippo

Chef@DiBuonoRavioli.com

www.facebook.com/DiBuonoHandmade

Enjoy your
DiBuono Handmade Ravioli!

Keep frozen until ready to cook.

Cooking instructions:

- ☑ Place frozen ravioli, one by one, into a large pot of boiling water.
- ☑ Gently swirl water to ensure that ravioli don't stick to the bottom, or to each other.
- ☑ Cook at a gentle simmer for 8-10 minutes. Avoid a fast boil.
- ☑ Shut off heat, remove each ravioli gently with a slotted spoon, and shake off excess water.

Chef Scott Sanfilippo

Chef@DiBuonoRavioli.com

www.facebook.com/DiBuonoHandmade

Enjoy your
DiBuono Handmade Ravioli!

Keep frozen until ready to cook.

Cooking instructions:

- ☑ Place frozen ravioli, one by one, into a large pot of boiling water.
- ☑ Gently swirl water to ensure that ravioli don't stick to the bottom, or to each other.
- ☑ Cook at a gentle simmer for 8-10 minutes. Avoid a fast boil.
- ☑ Shut off heat, remove each ravioli gently with a slotted spoon, and shake off excess water.

Chef Scott Sanfilippo

Chef@DiBuonoRavioli.com

www.facebook.com/DiBuonoHandmade

Enjoy your
DiBuono Handmade Ravioli!

Keep frozen until ready to cook.

Cooking instructions:

- ☑ Place frozen ravioli, one by one, into a large pot of boiling water.
- ☑ Gently swirl water to ensure that ravioli don't stick to the bottom, or to each other.
- ☑ Cook at a gentle simmer for 8-10 minutes. Avoid a fast boil.
- ☑ Shut off heat, remove each ravioli gently with a slotted spoon, and shake off excess water.

Chef Scott Sanfilippo

Chef@DiBuonoRavioli.com

www.facebook.com/DiBuonoHandmade