

**Gorgonzola and Walnut Ravioli  
with Pesto Sauce**

Submitted by Betsy Ding

Before preparing the pasta, make the ravioli filling and the pesto sauce.

**Gorgonzola & Walnut Ravioli Filling**

**Ingredients**

1 c ricotta cheese  
1 1/3 c gorgonzola cheese  
1/2 c walnuts, chopped  
1/2 c parmesan cheese, grated  
3 Tbsp toasted bread crumbs

**Directions**

Combine filling ingredients and set aside.

**Pesto Pasta Sauce**

**Ingredients**

2 c packed fresh basil leaves  
1/3 c pine nuts  
1 large garlic clove, chopped  
1/4 tsp salt  
1/2 c olive oil  
1/3 c grated parmesan

**Directions**

Finely chop the basil, nuts, garlic and salt in blender or food processor. With processor running, add oil in slow steady stream through feed tube until mix is blended. Transfer to a bowl, fold in the cheese, and set aside.

Prepare fresh ravioli, assemble and cook, per separate directions.