

LOUISA



— *Pasta filled with Passion!* —

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BALLWIN, MO
PERMIT NO. 81

LOUISA



— *Pasta filled with Passion!* —

NOVEMBER 2020

In This Issue

EVOLVED RAVIOLI

Butternut Squash
Crabmeat
Goat Cheese

Introducing...

"Small Batch"

NEW *Scalloped Flower* SHAPE

GORGONZOLA AGNOLOTTI WITH CARAMALIZED PEARS, WALNUTS, AND BROWN BUTTER

INGREDIENTS (4 servings):

2 lbs Gorgonzola Agnolotti - #40201
½ cup butter
2 pears, sliced
3 garlic cloves, minced
½ cup walnuts
1 Tbsp. fresh thyme
2 Tbsp. fresh parsley, chopped

DIRECTIONS:

Melt butter in large skillet over medium heat.
Add pear slices and sauté until almost brown
and softened, about 3-4 minutes. Add in garlic,
walnuts, and herbs. Sauté for another 3
minutes. Toss agnolotti in skillet to combine.
Serve immediately. Garnish with salt, pepper,
and remaining herbs.



Butternut Squash
Ravioli

#40680

NEW

- 3" SCALLOPED FLOWER



#40683

Crabmeat Ravioli

NEW

- 2 1/4" SQUARE
- "CAJUN STYLE" SEASONED



Goat Cheese with
Roasted Red Peppers
Ravioli

#40685

NEW

- 2" ROUND



LOUISA 

"Small Batch"

- Prosciutto, Mortadella & Speck Casoncelli
- Parmigiano-Reggiano & Truffle Ravioli
- Basil Pesto & Cheese Ravioli
- Crabmeat Ravioli
- Porcini Mushroom Tortelloni
- Breaded Bolognese Ravioli
- Gluten-Free Fettuccine
- Shrimp & Basil Ravioli
- Gorgonzola Agnolotti
- Butternut Squash Gnocchi
- Breaded Caprese Ravioli
- Southwest Chicken Stuffed Nacho
- Smoked Mozzarella & Prosciutto Ravioli
- Goat Cheese with Roasted Red Peppers Ravioli
- Burrata Mozzarella & Herbes de Provence Panzerotti



Try them Today!

These products are best made in small batches and may not always be in stock