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ST. GALL SWISS RAVIOLI is delicious to eat and easy to prepare — *Just heat and serve!* It is a meal on its own, with or without vegetables, or can be used as the basis for many recipes such as the two illustrated:

RAVIOLI WITH MUSHROOMS

Peel and slice a few mushrooms and fry in a little butter until lightly browned. Add a little minced onion or garlic, chopped bacon or ham if liked. Place in a dish with Ravioli and serve immediately. This dish becomes even more delicious if paprika or curry powder is added to the sauce.

RAVIOLI WITH CRISP BACON

Line dish with slices of bacon and arrange Ravioli on them, cover with further slices, cook in oven until covering bacon is crisp. Gourmets rub dish with a clove or garlic before preparing the dish.



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