



Bluegrass
INGREDIENTS®



**CONSISTENT
FLAVOR**

Wild Mushroom Ravioli

Hearty mushrooms blended with Bluegrass' Italian flavor dairy ingredients creates delicious ravioli that satisfies consumer demand for unique ingredient combinations that deliver unparalleled flavor.

Control	Weight	%
Small Sweet Onion, chopped	137.3g	31.35
Butter	24.0 g	5.48
Mixed Wild Mushrooms	140.0 g	31.98
Ricotta	100.0 g	22.84
BGI Parm. Chs. Concentrate CNC0004	9.0 g	2.06
BGI Parm-Romano BDF0443	20.0 g	4.57
Granulated Garlic	1.0 g	0.23
Black Pepper	1.0 g	0.23
Kosher Salt	2.0 g	0.46
Parsley Flakes	0.5 g	0.11
BGI Lemon Powder BDF0423	1.0 g	0.23
Grated Parm	2.0 g	0.46

Don't take our word for it.

Try it yourself.

- Place dry mushrooms in a bowl and cover with 110 F water.
- Cut onion into small dices.
- Place butter in a large sauté pan over medium heat and add onions.
- Cook, stirring frequently, until onions are translucent.
- Drain hydrated mushrooms and squeeze out excess moisture.
- Small dice rehydrated mushrooms and cook with onions for 1-2 minutes or until soft. Set aside to cool.
- Measure out all dry ingredients, including BGI Parm-Romano BDF0443 and BGI Lemon Powder BDF0423.
- Blend dry ingredients into fresh ricotta until well combined.
- Add cooled mushroom onion mixture to ricotta. Stir until incorporated.
- Place a large pot of salted water on the stove to boil.
- Use a small scoop (3/4 ounce) to scoop onto prepared pasta sheets.
- Space 2-3 inches apart and brush with water or egg wash around the scooped filling.
- Top with another pasta sheet.
- Press around the filling and punch with a 2.5-inch round cutting ring.
- Seal with fingers trying not to capture any air in the ravioli.
- Repeat until filling or pasta are used completely.
- Turn down water to a slow boil.
- Place ravioli into water. Once they float, they are ready. Serve immediately with your favorite sauce or place in an ice bath to cool.
- Once cooled ravioli can be refrigerated or frozen.



The Agile Kitchen™

AT BLUEGRASS

The Agile Kitchen at Bluegrass is a creative space that blends innovation and insights to deliver formulations and products that align with pressing consumer trends. Bluegrass Ingredients food scientists and culinary experts partner with customers to use these powders and all our products to invent and improve the future of food.

Delivering Great Taste

Bluegrass Ingredients operates at the cutting edge of taste and flavor trends. The Bluegrass Agile Ingredient Innovation® Model is custom built to help brands and flavor houses achieve the rapid food innovation they need to stay ahead of today's dynamic consumer taste and dietary demands.

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ENHANCED RICHNESS



COST-SAVING REPLACEMENT

