

RAVIOLES DU ROYANS, *perfect egg, pumpkin and sauteed mushrooms, Comte cheese cream*



Entrée



Serves

4



Preparation

20 MIN



Cooking time

1H15



INGREDIENTS

- 1.1 lb (500g) Ravioles du Royans
- 4 eggs
- 10 fl.oz (30 cl) heavy cream
- 7 oz (200g) Comte cheese
- 1 small pumpkin
- 10 oz (300g) mushrooms
- 4 tbsp olive oil
- 1 pinch of dried thyme
- 1 garlic clove
- Salt and black pepper
- A few sprigs of chive

DIRECTIONS

Instructions

- Preheat the oven to 350°F (180°C)
- Put the eggs (with their shells) in a pot full of cold water and cover.
- Cook for 45 min at 150°F (64°C) (use a thermometer).
- Cut the pumpkin and mushrooms into quarters. Discard the seeds.
- Cook the vegetables on a baking tray covered with greaseproof paper.
- Sprinkle with olive oil and add the finely chopped garlic and thyme. Season to taste with salt and pepper. Bake for 20/25 minutes until the pumpkin is tender when pierced.
- In a saucepan, cook over low heat the cream and Comte cheese. Season with pepper.
- Cook the Ravioles for 2 minutes in simmering water
- Add the raviolis to the Comte cheese cream

Plating :

Arrange the raviolis on a plate. Break the perfect egg on the top. Season with salt and pepper. Place the vegetables around it and serve immediatly.